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MODERN DINING ROOM.

DINING ROOM AND KITCHEN

AN ECONOMICAL GUIDE IN

PRACTICAL HOUSEKEEPING

FOR THE

AMERICAN HOUSEWIFE

CONTAINING THE

CHOICEST TRIED AND APPROVED COOKERY RECIPES

BY MRS. GRACE TOWNSEND.

CHICAGO, PHILADELPHIA AND STOCKTON, CAL,

MONARCH BOOK CO.,

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INTRODUCTION.

In presenting this new book of general information for the *dining room* and *kitchen*, the object has been especially to benefit the young and inexperienced housewife by placing before her a simply expressed and economical treatise on the subject, so very necessary to her happiness and success in her home life.

No attempt at display has been made, the one aim being to give wise counsel to the beginner, who through some misfortune has had this part of her training neglected; and yet it has not been forgotten that the experienced housekeeper gladly welcomes new and modern ideas to add to her already charming methods of cooking.

Sister housewives will find in this Cook Book much that will be a joy to their hearts.

The talk on *dinner giving* is just what so many of our best housekeepers and hostesses have been asking for; special care has been given this subject.

The forms of reference are believed to be the most convenient that could be devised, the general index being arranged as it should be—alphabetically.

Special attention has also been given to *carving*, appropriate cuts being used, designed expressly to illustrate this subject.

The art of cookery is every day receiving increased attention, and no wonder. Life is made all the brighter by satisfactory feeding; and he is a dull philosopher who despises a good dinner. The pleasures of

the table are enjoyed by us more than a thousand times every year, and whoever thoroughly realizes that fact will need neither argument nor eloquence to be persuaded to become acquainted with the various cooking processes.

The strong point in favor of good cooking is not so much to gratify the palate, as to perfect the health. This is a matter of great importance. The explanation of many fatal disorders is to be found in nothing but badly-cooked and ill assorted viands.

Our households would enjoy better health, and be better able to withstand sickness when it comes, if pains were only taken to have food well chosen and properly cooked. Every housekeeper should give the subject of eating and drinking a prominent place in her daily round of duties.

In this work, the recipes are tried recipes of good artists, and their intrinsic excellence will not fail to recommend them; they have been chosen with a view to the varied capabilities and requirements of the American household.

Not only everyday fare, but fare for extra occasions has been included. Cold meat cookery, fare for invalids, beverages of various kinds, have all received ample notice.

Great pains have been taken to give this work a practical character, and it is hoped that the illustrative wood cuts will add greatly to its intelligibility and interest.

The directions have been put in the simplest form and the plainest language, so that the recipes may be as easily understood in the *kitchen* as their results are sure to be popular in the *dining room.*

Believing that the generous judgment of American Housewives will declare this treatise on cooking to be their *monitor* in the management of their homes, the efforts expended in its behalf will rest.

MRS. GRACE TOWNSEND.

PUBLISHERS' PREFACE.

In placing this book before the public, we are cognizant of the fact that there are, seemingly enough Cook Books on the market to supply the demand; but we realize that THERE IS ALWAYS A DEMAND FOR THE BEST OF ANY KIND, and as special care has been exercised in the selection of the best tried and approved cookery recipes, we confidently publish this volume, believing that every buyer who fully tests the merits of it, will cordially join with us in recommending the work as *par excellence.* We rely upon the judgment of the public, and anticipate for the book a cordial greeting, and an extended sale.

MONARCH BOOK COMPANY.

Grandma's
THANKSGIVING DINNER.

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HOLIDAY BILLS OF FARE.

Many housewives are frequently perplexed to know what to prepare for holiday feasts. Desiring to aid them we here offer a few suggestions which will give variety, and at the same time tempt the palates of the most fastidious. Of course, any other relishes or dishes may be substituted to good advantage if one's taste so dictates. We have endeavored to suggest such articles as are in season.

Bill of Fare for New Years.—*Breakfast:* Waffles, potato puffs, broiled steak, fried apples. *Dinner:* Chicken soup, roast duck, apple sauce, a brown stew, mashed turnips, sweet potatoes baked, celery; plum pudding with sauce, fruit cake, oranges. *Supper:* Light biscuit, whipped cream with preserves, sliced beef.

Easter Sunday.—*Breakfast:* Broiled sirloin steak, French rolls, young radishes, Saratoga potatoes, boiled eggs, waffles and honey. *Dinner:* Chicken soup, or green turtle with Italian paste, fish boiled with drawn butter, whole potatoes, asparagus with eggs; cocoanut pudding, jelly. *Supper:* Plain bread, cold beef, toasted buns with strawberry jam or canned fruit.

July 4th.—*Breakfast:* Fresh berries with cream and sugar, broiled Spanish mackerel, buttered toast, escalloped omelette souffle, cream toast. *Dinner:* Pea soup, roast tenderloin of beef, new potatoes, tomatoes, lettuce *a la Mayonnaise*, cucumber sliced; pineapple pudding, ice cream, cake. *Supper:* Small light biscuit, sliced ham, orange tarts, cake and berries.

Thanksgiving.—*Breakfast:* Grapes, oatmeal with cream, panned oysters with toast, hot rolls, broiled mutton chops, raw potatoes fried, flannel cakes with maple syrup or honey. *Dinner:* Turtle, chicken, or

oyster soup, baked fish if large and fresh, or stewed if canned (cod, halibut or salmon), mashed potatoes, celery, roast turkey, baked sweet potatoes, Lima beans, stewed tomatoes, onions, beets, cranberry sauce, cabbage salad, green pickles; pumpkin pie, mince pie, plum pudding, ice cream, assorted cakes, oranges, grapes, nuts. *Supper:* Light biscuit, shaved cold turkey, currant jelly, cheese sandwiches, tea cakes, apples and jelly.

CHRISTMAS.—*Breakfast:* Breakfast cakes—any kind—maple syrup, breaded pork chops, tomato sauce, Saratoga chips, oranges. *Dinner:* Clam soup, roast pig, lobster salad, apple sauce, green peas, canned corn, sweet potatoes, celery, mashed potatoes, currant or plum jelly, pickles, plum pudding, fruit cake, fruits in season, raisins, nuts. *Supper:* Cold roast pig, escalloped oysters, raspberry jam, Vienna rolls and honey.

MENU FOR ONE WEEK BY COURSE.

The following arrangement of Bills of Fare for every day in the week, has been made with especial reference to convenience, economy, and adaptation to the wants of ladies who are so fortunate as to be obliged to look after their own kitchens.

Bread is always an accompaniment of every course at dinner, bread and butter being more properly a part of dessert. Cheese is to most persons a pleasant tit-bit at dessert, and pickles, of one or another variety, appropriate to the dishes served, are seen on the table at nearly every meal.

SUNDAY.—*Breakfast:* Baked beans with pork and Boston brown bread, omelet. *Dinner:* Roast turkey, potatoes, canned corn, plum jelly, young lettuce broken up (not cut), heaped lightly in a dish and ornamented with sliced eggs; Charlotte russe, jelly and sponge cake. *Supper:* Cold turkey, cranberry jelly, canned fruit, jam and cake.

MONDAY.—*Breakfast:* Graham bread, broiled bacon, fried potatoes. *Dinner:* Boiled corn beef with horseradish sauce, whole boiled potatoes and turnips, slaw; hot apple pie with whipped cream, oranges and cake. *Supper:* Toasted Graham bread, cold corned beef sliced, grape jelly, hot buns.

TUESDAY.—*Breakfast:* Buttered toast, pork chops broiled, hominy grits. *Dinner:* Tomato soup, pigeon pie, creamed potatoes, canned corn or beans, pickles; steamed pudding with sauce, almonds, raisins.

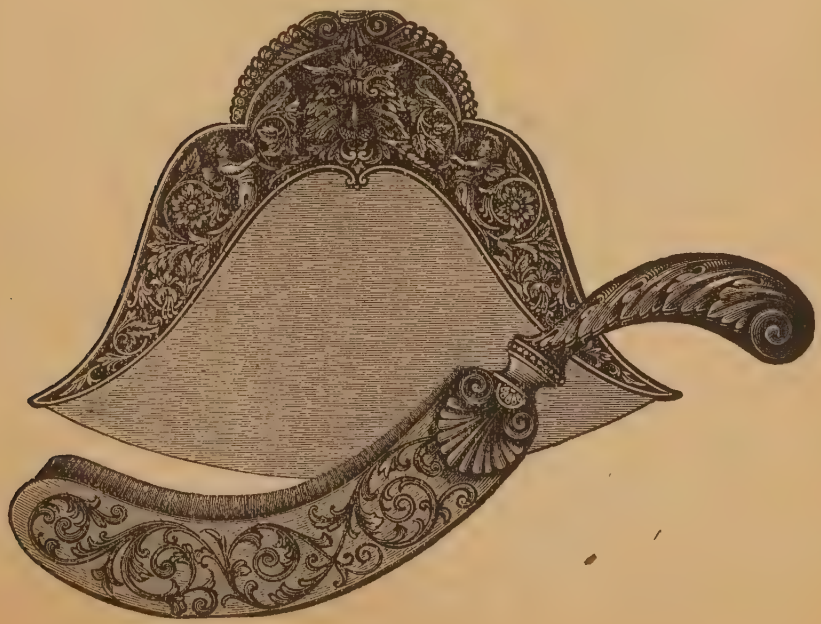
Supper: Plain bread, sardines with lemon, light coffee cake or sweet buns and jam.

WEDNESDAY.—*Breakfast:* Sally Lunn, creamed codfish, fried raw potatoes, scrambled eggs. *Dinner:* Pigeon pie, grape jelly, new potatoes, tomato salad; delicious lemon pudding, cake. *Supper:* Toasted Sally Lunn, cold pressed meat, vanities with jelly.

THURSDAY.—*Breakfast:* Oranges, corn batter cakes, broiled liver, scrambled eggs. *Dinner:* Roast beef, mashed potatoes, beets, cress salad; plain boiled rice with cream. *Supper:* Plain bread, Bologna sausage, rusk with berries.

FRIDAY.—*Breakfast:* Muffins, broiled beefsteak, poached eggs, potatoes in Kentucky style. *Dinner:* Baked or boiled fish (if large, or fried if small fish), boiled potatoes in jackets, lettuce salad, custard pie. *Supper:* Toasted muffins, cold rusk with strawberries, or marmalade.

SATURDAY.—*Breakfast:* Cream toast, fried ham, potato cakes, stewed tomatoes. *Dinner:* Roast leg of mutton with potatoes, green corn, tomatoes; muskmelon. *Supper:* Plain bread, dried beef frizzled, boiled rice with cream, blanc mange, jelly, cake.



SOUPS.

Soup, nourishing but simple, should form the first course at every dinner.

To make nutritious, healthful and palatable soup, is an art which requires study and practice, but it is surprising from what a scant allotment of material a delicate and appetizing dish may be produced.

An important point in making good soup is to have a porcelain or granite iron kettle. The juices of the meat are acid and will act upon a metallic kettle, thus giving the soup an unpleasant taste. A close cover keeps in the steam and prevents evaporation—therefore should always be used.

The most important point in making *good* soup is to have the best of materials. To make soup nutritious we must change the meat into a liquid form; to do this, we must first soften the fibrin, so as to draw out the juices and blood. Do not boil but simmer, as the albumen on the surface of the meat immediately coagulates. Salt should never be added until the soup is done, as it hardens the water. Soft water is the best. When the water begins to heat a small portion of albumen coagulates, forming a fibrous net, entangling any substance that may be floating in it. Consequently, watch, and skim to have it clear. This should always be done before vegetables are put in.

Allow a little less than a quart of water to a pound of meat and bone, and a teaspoonful of salt. When done, strain through a colander. If for clear soups strain again through a hair sieve, or fold a clean towel in a colander, set over any dish large enough to hold the stock. Stock is not as good when made entirely from cooked meats, but in a family where it requires a large joint roasted every day, the bones and bits and underdone pieces of beef, or the bony structure of turkey or chicken that has been left from carving, bones of roasted poultry, these all assist in imparting a rich dark color to soup, and would be sufficient, if stewed as above, to furnish a family, without buying fresh meat for the purpose; still, with the addition of a little fresh meat it would be more nutritious. In cold weather you can gather them up for several days and put them to cook in cold water, and when done, strain, and put aside until needed.

The shin bone is generally used, but the neck or "sticking piece," as the butchers call it, contains more of the substance that you want to extract, making a stronger and more nutritious soup, than any other part of the animal. Meats for soup should always be put on to cook in *cold* water, and allowed to simmer slowly for several hours, in order that the essence of the meat may be drawn out thoroughly. If water is needed use boiling water from the teakettle: cold or lukewarm spoils the flavor.

Burnt brown sugar, commonly called caramel, is sometimes useful to color soups brown.

A handful of spinach leaves, pounded and added to the soup five minutes before taking it up, will produce a fine green color; parsley or green leaves of celery can be substituted.

Mock turtle, and sometimes veal and lamb soups, should be green.

Ochras gives a green color to soup.

To color soup red, skin six red tomatoes, squeeze out the seeds and put them into the soup with the other vegetables—or take the juice only as directed for spinach.

If soups or sauces, or beef tea, have too much fat, you can lay a piece of coarse brown wrapping or blotting paper on top of the broth and it will absorb the fat. Lift the paper, and the liquid will run off. Repeat the operation until sufficiently freed.

If soup is over-salted, add a teaspoon of sugar and a tablespoon of vinegar, and it will help to modify it.

For white soups, which are of veal, lamb or chicken, none but white vegetables are used; rice, pearl barley, vermicelli, or macaroni for thickening.

An excellent soup for a small family can be made from the bones and trimmings of steaks and roasts that are often cut and thrown away by the butcher.

Stock.

Six pounds of shin of beef, or six pounds of knuckle of veal; any bones, trimmings of poultry, or fresh meat; one-quarter pound of lean bacon or ham, 2 ounces of butter, 2 large onions, each stuck with cloves; 1 turnip, 3 carrots, 1 head of celery, 2 ounces of salt, one-half teaspoonful of whole pepper, 1 large blade of mace, 1 bunch of savory herbs except sage, 4 quarts and one-half pint of cold water.

Cut up the meat and bacon, or ham, into pieces of about three inches square; break the bones into small pieces, rub the butter on the bottom of the stew pan; put in one-half pint of water, the broken bones, then meat, and all other ingredients. Cover the stew pan, and place it on a sharp fire, occasionally stirring its contents. When the bottom of the pan becomes covered with a pale, jelly-like substance, add the 4 quarts of cold water, and simmer very gently for five or six hours. As we have said before, do not let it boil quickly. When nearly cooked, throw in a tablespoon of salt to assist the scum to rise. Remove every particle of scum and strain; when cool remove all grease. This stock will keep for many days in cold weather.

Stock is the basis of many of the soups afterward mentioned, and this will be found quite strong enough for ordinary purposes. Keep it in small jars, in a cool place. It makes a good gravy for hash meats; 1 tablespoonful of it is sufficient to impart a fine flavor to a dish of macaroni and various other dishes. Good soups of various kinds are made from it at short notice; slice off a portion of the jelly, add water, and whatever vegetables and thickening preferred. It is best to partly cook the vegetables before adding to the stock, as much boiling injures the flavoring of the soup. Season and simmer a few moments and serve hot.

To Clarify Stock.

Place the stock in a clean saucepan, set it over a brisk fire. When boiling add the white of 1 egg to each quart of stock, proceeding as follows: Beat the whites of the eggs up well in a little water; then add a little hot stock; beat to a froth, and pour gradually into the pot; then beat the whole hard and long; allow it to boil up once, and immediately remove and strain through a thin flannel cloth.

The meat from which soup has been made is good to serve cold. Take out the bones, season with pepper and salt, and catsup, if liked, then chop, tie in a cloth, and lay between two plates, with a weight on the upper one; slice it thin for luncheon, supper, or make sandwiches or hash for breakfast; or make it into balls, with the addition of a little wheat flour and an egg; fry in fat, or boil in soup.

Soup Flavorings.

The principal vegetables are carrots, tomatoes, asparagus, green peas, okra, macaroni, green corn, beans, rice, vermicelli, Scotch barley, pearl barley, wheat flour, mushroom or mushroom catsup, parsnips, beet root, turnips, leeks, garlic, shalots and onions; sliced onions fried with butter and flour until they are browned, then rubbed though a sieve, are excellent to heighten the color and flavor of brown sauces and soups.

The principal herbs used in soups are parsley, common thyme, summer savory, knotted marjoram, and other seasonings such as bay-leaves, taragon, allspice, cinnamon, nutmeg, cloves, mace, black and white pepper, red pepper, lemon peel and juice, orange peel and juice. The latter imparts a finer flavor and the acid is much milder. These materials, with wine, and the various catsups, combined in various pro-

portions, are, with other ingredients, made into almost an endless variety of excellent soups and gravies. Soups that are intended for the principal part of a meal certainly ought not to be flavored like sauces, which are only intended to give relish to some particular dish.

Gumbo Filee, (or Fela.)

Is prepared from sassafras leaves, dried and powdered. Gumbo Filee is almost indispensable. A tablespoonful is often an addition to the commoner broths.

Bay Leaf, (for flavoring.)

Is to some minds, among soups and meats, what the vanilla is among the sweets. Skillful use of this gives an unmistakable flavor of French cookery to domestic viands. One large bay leaf will flavor two gallons of soup, and only a small piece is wanted for a family dinner.

Celery Seed.

Can be used for soups where the celery stalks are not at hand.

Curry Powder.

Mix 1 ounce of ginger, 1 ounce of mustard, 1 ounce of pepper, 3 ounces of coriander seed, 3 ounces of turmeric, 1-4 ounce of Cayenne pepper, 1-2 ounce cardamoms, 1-2 ounce of cummin seed, 1-2 ounce of cinnamon. Have these ingredients well powdered; sift together, and keep in a tightly-corked bottle. A sprinkling of this will be found a great improvement to soups and some stews and gravies.

Soup Herb Spirit.

Take equal parts of thyme, sweet marjoram, sweet basil, summer savory, parsley and celery seed, gathered in their prime; fill a wide-mouthed bottle loosely with the fresh leaves; fill with good vinegar, and cork closely. In three or four days pour the vinegar into another bottle, and cork. This, for those who like a variety of herbs in soup, will be very convenient and far nicer for use than the same herbs in a pulverized state, though these can be used in the form of a powder.

Parsley.

Or celery, can be dried in a slow oven, the stems of parsley picked out and the leaves bottled closely for use—the stalks and roots of celery,

grated and bottled. A small bunch of the fresh parsley or 2 tablespoonfuls of the dry, will suffice for four quarts of soup.

Rolled Oatmeal.

Is nearly, if not quite, as nice in soup as rice.

Walnut.

Mushroom and tomato catsups, celery and other vinegars will be found in their especial departments, and may be added to suit the taste of individuals.

Beef Soup.

One pound of beef, 2 quarts of water, 1 cup of rice or pearl barley. Put in a soup pot. Boil slowly for two hours. In another vessel have a good soup bone, together with 1 onion, 1 potato, ½ carrot, 1 turnip and a little parsley. Boil with the meat. When ready to serve, strain the soup off the bones and vegetables into the other vessel. Take 2 eggs, beat well in the soup tureen, stir the soup and add gradually, and the eggs will not curdle. This will be found a good as well as a cheap soup.

Noodle Soup.

Put soup bone in a kettle half full of water. Salt, and let boil. Pare and slice 2 small potatoes, 1 turnip, 1 onion, 1 parsnip, and add to the soup. Season with pepper and a little parsley for flavoring. Fifteen minutes before serving throw in the noodles.

Noodles.

Take 1 egg, a pinch of salt, half an egg-shell full of water. Stir in all the flour it will take; roll as thin as you possibly can; hang over a chair-back on a napkin to dry. Then roll up like jelly-cake and slice off as thin as a wafer. They will cook in 15 or 20 minutes.

Ox-tail Soup.

Two ox-tails, 2 tablespoonfuls of butter, 1 onion, 4 cloves, 1 carrot, 1 turnip, 1 bay leaf, 2 quarts of cold water or stock. Salt and pepper to taste. Wash and wipe the ox-tails. Cut them into pieces about one inch long. Put the butter into a frying pan; when hot throw in the ox-tails and stir until they turn brown, then skim them out and put them

into a soup kettle with the onion, the cloves, the carrot, the turnip, the bay leaf and the water or stock (the latter the best). Simmer until the tails are tender, about two hours. Then remove the vegetables, add salt and pepper and serve. If you use wine, one glass of sherry.

Bouillon Soup.

Common soup of France. One-half pound beef, 1 pound of bone, 2 and one-half quarts of water, 1 ounce of salt, 2 carrots, 2 onions, 2 cloves, 3 leeks, one-quarter head of celery, 1 turnip, one-half parsnip. Simmer. Strain and serve clear.

Bouillon (beef tea).

Bouillon is served now almost as a necessity for the first course at tea or evening parties. Serve in large coffee cups, or tea cups, with saucers and teaspoons. Sometimes in summer it is iced, otherwise serve hot. By some the saucer is omitted. This, with fancy sandwiches, is often sufficient refreshment for an informal evening party. One can of Liebig's extract of beef, mixed with 3 quarts boiling water and salted to taste, is the easiest method. Let it boil up, pepper slightly, and the soup is ready for use. Or, in the morning of the day before the party, boil 4 pounds of the lean, cheap parts of beef, and proceed as directed for making soup stock. When wanted remove the fat, season to taste, heat and serve as above.

Okra Soup.

Fry 1 pound "round" steak cut in bits, two tablespoons butter, and 1 sliced onion, till very brown; add to 3 or 4 quarts cold water in soup kettle, and boil slowly one hour; then add pint sliced okra, and simmer three hours or more; season with salt and pepper, strain and serve.

Consomme.

Two pounds of lean beef, 2 pounds of veal, 1 onion, 1 bay leaf, stalk of celery, sprig of parsley, small-sized carrot, 2 quarts of cold water, 2 tablespoonfuls of butter. The under part of the round of beef and the knuckle of veal are the best for this soup. Cut all the meat into pieces about an inch square. Put the butter in the soup kettle and let it brown; add to it the meat and stir over the fire about five minutes, or until the meat is nicely browned. Now cover the kettle and let simmer for thirty minutes. Now add the water and let simmer for four hours.

Now add the vegetables and bay leaf and simmer one hour longer, strain through a sieve, and put in a cold place to cool. When cold, remove the fat and it is ready to use.

Mutton Soup.

Six pounds of the neck, 1 onion, 4 quarts of cold water, one-half cup of rice, 1 bay leaf, salt and pepper to taste. Wipe the necks with a damp towel, put them in soup kettle and cover with water, bring slowly to a boil, skim carefully; cover and simmer gently for four hours. Strain and stand away over night to cool. In the morning remove all fat from the surface. Put the soup into the kettle, add the onion, bay leaf and rice, Simmer half an hour, season with salt and pepper and serve.

Mutton Soup.

Boil a nice leg of mutton, and take the water for the soup, add 2 onions chopped fine, potato, half a cup of barley, and 2 large tomatoes; season with pepper and salt, boil one hour, stir often (as barley is apt to burn), and, before taking from the fire, add 1 tablespoon flour wet with cold water.

Scotch Mutton Broth.

Six pounds neck mutton, 3 quarts water, 5 carrots, 5 turnips, 2 onions, 4 tablespoonfuls barley, a little salt. Soak mutton in water for an hour, cut off scrag, and put it in a stewpan with 3 quarts of water. As soon as it boils, skim well, and then simmer for one and one-half hours. Cut best end of mutton into cutlets, dividing it with two bones in each; take off nearly all fat before you put it into broth; skim the moment the meat boils, and every ten minutes afterward; add carrots, turnips and onions, all cut into two or three pieces, then put them into soup enough to be thoroughly done; stir in barley, add salt to taste; let all stew together for three and one-half hours; about one-half hour before sending it to table, put in a little chopped parsley and serve.

Cut the meat off the scrag into small pieces, and send it to table in the tureen with the soup. The other half of the mutton should be served on a separate dish, with whole turnips boiled and laid round it. Many persons are fond of mutton that has been boiled in soup.

You may thicken the soup with rice or barley that has first been

soaked in cold water, or with green peas, or with young corn, cut down from the cob, or with tomatoes scalded, peeled, and cut into pieces.

Veal Soup. (Excellent.)

Put a knuckle of veal into 3 quarts of cold water, with a small quantity of salt, and 1 small tablespoonful of uncooked rice. Boil slowly, hardly above simmering, four hours, when the liquor should be reduced to half the usual quantity; remove from the fire. Into the tureen put the yolk of 1 egg, and stir well into it a teacupful of cream, or, in hot weather, new milk; add a piece of butter the size of a hickory nut; on this strain the soup, boiling hot, stirring all the time. Just at the last, beat it well for a minute.

Calf's Head Soup.

One calf's head, 3 quarts of cold water, 4 cloves, 1 onion, 1 small carrot, sprig of parsley, 1 bay leaf, sprig of sweet marjoram, salt and pepper to taste. Wash the head well through three waters; scald it, wash it again in cold water, and soak it fifteen minutes. Be sure that throat and nasal passages are perfectly clean. Now put it into a soup kettle with the cold water. Bring it slowly to a boil and let it simmer gently for five hours, skimming it carefully until no more scum rises. Put in the vegetables and spices one hour before the soup is done. When done, strain and stand away to cool. Do this the day before you want to use it; when cool, remove all the fat from the surface. Make forcemeat balls as follows: One cup of meat from the head, chopped fine, add to it a tablespoonful of chopped parsley, the grated peel of half a lemon, one raw egg, one tablespoonful of flour, half a teaspoonful of salt and a little black pepper. Mix well and form into little balls the size of a hickory nut. Fry them in butter until a golden brown.

When ready to use bring the soup to boiling point, season with a tablespoonful of Worcestershire sauce, salt and pepper. Put into a two-quart stewing-pan 2 ounces (two tablespoonfuls) of butter, and when it bubbles, stir in 2 heaping tablespoonfuls of flour. Mix well, add to this the soup, stir constantly until it boils. Put the force-meat balls into the tureen, pour over the boiling soup, and, if you use it, add 1 glass of sherry or Madeira. The brains should be taken out of the head before boiling. They can be used for another dish. See recipe for cooking calf's brains.

Normandy Veal Soup.

One knuckle of veal, 4 quarts of cold water, 1 quart of white button onions, one-half baker's five cent loaf, 1 quart of cream, 2 tablespoonfuls of butter, 2 tablespoonfuls of flour, salt and pepper to taste. Put the veal in a soup kettle with the onions and water. Let it simmer slowly for two hours. Then add the bread, cut into slices. Let it simmer two hours longer. Then remove the knuckle and press the remaining ingredients through a sieve. Return it to the soup kettle. Rub the butter and flour together to a smooth paste, stir it into the boiling soup, and stir constantly until it thickens. Add the cream, salt and pepper, and serve. This soup is delicious.

Veal Soup with Vegetables.

Put a knuckle of veal into a gallon of cold water. When heated through, add a tablespoonful of salt, and as it boils skim very carefully. Put in a pod of red pepper if you have it. Let it cook slowly for three hours, adding hot water if needed for the quantity of soup desired. Add half a pint of finely shredded cabbage, double the quantity of sliced raw potatoes, a carrot cut small, a head of celery, and 3 large onions sliced. You may also add, if you like, 3 sliced tomatoes, a turnip cut in dice, and a couple of ears of green corn cut from the cob. Let cook fully three-quarters of an hour.

Mock Turtle Soup.

Boil a calf's head and feet until the meat separates from the bones. Remove the bones and cut the meat into inch pieces. Put into the soup kettle and boil two hours longer. Add the chopped brains, 8 small onions sliced, a tablespoonful (or more) of parsley; season with mace, cloves and salt. When nearly done, make soup balls (see directions) and drop in; add also enough caramel to color. Make force-balls of veal and put into the tureen, and pour the soup over.

Victoria Soup. (Cheap and Palatable.)

Save all the bones and trimmings from roasts and steaks of any kind of meat. They will keep several days in cool weather. Put into a kettle with a gallon of cold water and half a cup of dry beans and a large ripe tomato, or some canned tomatoes. Cook gently for two hours, then strain through a colander. Put back into the soup kettle.

add a carrot and 3 large potatoes cut in dice, a sliced onion, salt, and a spoon of soup powder. In fifteen minutes beat up an egg with a cup of flour and stir into the soup; let boil ten minutes and serve.

Chicken Noodle Soup.

One chicken weighing four pounds, 3 quarts of cold water, 1 small onion, 1 bay leaf, sprig of parsley, the quantity of noodles given in recipe for noodles, or 4 ounces of bought noodles. Clean the chicken, put it in the soup kettle with the cold water, stand it on a moderate fire and bring it slowly to boiling point. Skim carefully. Let it simmer gently two hours; then add the onion, bay leaf and parsley, and simmer one hour longer.

Dish the chicken and serve with egg sauce. Put the noodles into the soup and boil fifteen minutes; add salt and pepper and serve.

Chicken Vegetable Soup.

Get a fat hen. After washing put it whole into a porcelain kettle with a gallon of water; boil 2 hours. Slice 3 or 4 Irish potatoes, 1 large onion, 1 or 2 tablespoons of chopped parsley, 1 teaspoon of celery seed, and a bit of summer savory if you have it; ½ a red pepper-pod, salt to taste. When the soup has boiled 1 hour, add the vegetables, and when nearly done put in 1 pint of sweet milk.

Dumplings for the above Soup.

One pint of flour, 1 dessertspoon of lard, a pinch of salt; mix with cold water and roll thin, cut in small pieces, put in soup, and let them boil about 20 minutes. Thicken with a tablespoon of flour and cream. Boil up once and serve.

Dreffing for the above Chicken.

Take 1 pint of the soup, 1 tablespoon of butter, and 4 or 5 hard boiled eggs chopped fine, 1 tablespoon of flour rubbed in the butter. Let it boil, and pour over the chicken.

Chicken Bean Soup.

Cut up the chicken, and put in as much water as is wanted for your soup. Soak 1 teacup of beans over night. Next morning cook them in a separate vessel. Put a lump of soda the size of a pea in the water,

and when the beans are tender, drain them carefully and put them to boil with the chicken. Season with salt and pepper, and boil slowly until done.

Chicken Green Corn Soup.

Cut up 1 large fowl, and boil in 1 gallon of water until tender. Add the kernels from 12 ears of corn to the soup, first removing the chicken from the kettle, and a cup of the broth. Stew 1 hour longer. Season with pepper, salt and celery, or parsley. Thicken with a tablespoonful of flour rubbed smooth in 1 cup of milk. Let it boil up once and serve. Canned corn may be used, but of course, corn fresh from the ear, is more juicy and tender.

Chicken Soup (Plain,)

In boiling chickens for salads, etc., the broth (water in which they are boiled) may be used for soup. When the chickens are to be served whole, stuff and tie in a cloth. To the broth add a dozen tomatoes (or a quart can), and 1 thinly sliced onion; boil 20 minutes, season with salt and pepper, add 2 well beaten eggs, and serve.

Chicken Cream Soup.

An old chicken for soup is much the best. Cut it up into quarters, put it into a soup kettle with half a pound of corned ham, and an onion; add four quarts of cold water. Bring slowly to a gentle boil, and keep this up until the liquid has diminished one-third, and the meat drops from the bones; then add half a cup of rice. Season with salt, pepper, and a bunch of chopped parsley.

Cook slowly until the rice is tender; then the meat should be taken out. Now, stir in two cups of rich milk thickened with a little flour. The chicken could be fried in a spoonful of butter and a gravy made, reserving some of the white part of the meat, chopping it and adding it to the soup.

Squirrel Soup.

Wash and quarter three or four good sized squirrels; put them on, with a small tablespoonful of salt, directly after breakfast, in a gallon of cold water. Cover the pot close, and set it on the back part of the stove to simmer gently, *not* boil. Add vegetables just the same as you do in

case of other meat soups in the summer season, but especially good will you find corn, Irish potatoes, tomatoes and Lima beans. Strain the soup through a coarse colander when the meat has boiled to shreds, so as to get rid of the squirrel's troublesome little bones. Then return to the pot, and after boiling a while longer, thicken with a piece of butter rubbed in flour. Celery and parsley leaves chopped up are also considered an improvement by many. Toast two slices of bread, cut them into dice one-half inch square, fry them in butter, put them into the bottom of your tureen, and then pour the soup boiling hot upon them. Very good.

Rabbit Soup.

Sometimes rabbits or hares will be found very tough. They can then be made into soup that is excellent. Crack the bones of 2 rabbits and boil with 1 pound of ham, or salt pork cut up small. Chop 3 small onions and put in, with a bunch of sweet herbs. Stew in 3 quarts of water slowly for three hours. Season and strain. Thicken slightly with browned flour, wet with cold water. Add tablespoonful of catsup and teaspoon of Worcestershire or some other kind of sauce.

A Good Game Soup.

In the game season, a good soup may be prepared at very little expense, and by using the remnants of different dishes a very agreeable flavor will be imparted. Take the legs and bones, break up, and boil in some broth for an hour, putting in all the meat from the breasts of birds left over. Boil 4 or 5 turnips and mash them fine. Then pound the meat up fine and pass through a fine sieve. Put the broth a little at a time through the sieve. Heat it all up together in the soup kettle. Do not boil. Mix the yolks of 3 or 4 eggs with half a pint of cream. Stir into the soup and remove just as it comes to a boil, as boiling curdles it.

Green Turtle Soup.

One turtle, 2 onions, a bunch of sweet herbs, juice of 1 lemon, 5 quarts of water, a glass of Madeira.

After removing the entrails, cut up the coarser parts of the turtle meat and bones. Add 4 quarts of water, and stew four hours with the herbs, onions, pepper and salt. Stew very slowly, do not let it cease boiling during this time. At the end of four hours strain the soup, and

add the finer parts of the turtle and the green fat, which has been simmered one hour in two quarts of water. Thicken with brown flour; return to the soup pot, and simmer gently for an hour longer. If there are eggs in the turtle, boil them in a separate vessel for four hours, and throw into the soup before taking up. If not, put in forcemeat balls; then the juice of the lemon, and the wine; beat up at once and pour out.

Some cooks add the finer meat before straining, boiling all together five hours; then strain, thicken, and put in the green fat, cut into lumps an inch long. This makes a handsomer soup than if the meat is left in.

Green turtle can now be purchased preserved in air-tight cans.

Forced Meat Balls for the Above.

Six tablespoonfuls of turtle meat chopped very fine. Rub to a paste, with the yolk of 2 hard-boiled eggs, a tablespoonful of butter, and if convenient, a little oyster liquor. Season with cayenne, mace, and half a teaspoonful of white sugar and a pinch of salt. Bind all with a well-beaten egg; shape into small balls; dip in egg, then powdered cracker; fry in butter, and drop into the soup when it is served.

Macaroni Soup.

To a rich beef or other soup, in which there is no seasoning other than pepper or salt, take half a pound of small pipe macaroni, boil it in clear water until it is tender, then drain it and cut it in pieces of an inch length; boil it for fifteen minutes in soup and serve.

Onion Soup.

One large Spanish or 3 Bermudas, 2 tablespoonfuls of butter, 2 quarts of stock, salt and pepper. Peel and chop the onion into dice. Put the butter in a frying pan; when hot, add the onions and stir until a nice brown. Put the stock on to boil; when it boils, skim the onions out of butter and add them to the stock, let them simmer for thirty minutes, add salt and pepper, and it is ready to serve.

Clear Vegetable Soup.

Two quarts of stock, 1 quart of boiling water, 1 small carrot, 1 turnip, 1 sweet potato, 1 white potato, 1 ear of corn, 1 cupful of peas, 1 cupful of beans, 1 tomato, 1 tablespoonful of rice or barley. Put the water into a soup kettle, cut the vegetables into pieces of uniform size, otherwise the smaller ones will dissolve and impair the transparency

of the soup. (There are various small tin cutters that can be purchased for this purpose.) Put the carrot and turnip on to boil; after they have boiled one hour, add all the other vegetables and rice, and boil until tender. Now add the stock, and salt and pepper to taste. Let it boil up once and serve.

Rice Soup.

Two tablespoonfuls of rice, 1 quart of stock, salt and pepper to taste. Wash the rice and put it in a saucepan with one pint of boiling water, boil slowly for thirty minutes; drain, and add to boiling stock. Let the whole boil five minutes, add salt and pepper, and serve.

Sago Soup.

Two quarts of stock, 2 ounces of sago, salt and pepper to taste. Wash the sago through several waters, then cover it with warm water and let it soak for one hour. Melt the stock and bring it to boiling point. Drain the sago, add it to the stock; let boil slowly half an hour, stirring very often to prevent scorching. Add salt and pepper, and serve.

Tomato Soup.

One quart can or 1 quart stewed tomatoes, 1 quart water or stock, 1 onion, 1 carrot, 1 stalk celery, 1 bay leaf, 2 tablespoonfuls of butter, 4 tablespoonfuls of flour, one-quarter pound of ham. Cut the ham into dice and the onion into slices and fry them together until brown, then put them into a large saucepan with the water, bay leaf, celery and carrot; let the whole simmer for one hour; then add the tomatoes and simmer again for three-quarters of an hour. Now press the tomatoes through a sieve. Rub the butter and flour together until smooth, add it to the boiling soup, and stir constantly until it boils; add salt and pepper and serve with croutons.

Dried Bean Soup.

One pint dried beans, half pound ham, 1 quart of stock, one and one-half quarts of boiling water, salt and pepper to taste. Wash the beans and soak them over night. In the morning drain the water off, and cover them again with the boiling water; add the ham and boil gently two hours. Now add the stock. Press the beans through a sieve, return them to the soup kettle, and bring to a boil. Add salt and pepper, and serve with toasted bread.

Black Bean Soup.

One pint of turtle beans, one and one-half quarts of boiling water, 1 quart of stock, 2 hard boiled eggs, 1 lemon, salt and pepper to taste. If you use wine, 1 gill. Wash the beans well in cold water and soak them over night. In the morning drain the water off and cover them again with one quart of the boiling water. Boil until tender, about two hours. Now add the stock and the pint of boiling water. Press the whole through a sieve; wash the kettle, return the soup and bring it to a boil; add salt and pepper. Cut the eggs and lemon into slices and put into the tureen, pour the boiling soup over and serve.

If wine is used, put it in the tureen with the lemon and egg.

Barley Soup.

Two tablespoonfuls of pearl barley, 1 quart of stock, salt and pepper to taste. Wash the barley in cold water; then cover it with boiling water, let it boil up once and drain it. Cover it again with boiling water and simmer it for two hours. Drain; add to the stock when boiling; let it stand on the back part of the range for ten minutes; add salt and pepper, and serve.

Turtle Bean Soup.

Soak 1 pint black beans over night, then put them into 5 quarts water with beef bones or a small piece of lean salt pork, boil three or four hours, strain, season with salt, pepper, cloves and lemon juice. Put in a few slices of lemon, and if wished add slices of hard-boiled eggs. Serve with toasted bread cut into dice, and placed in the tureen.

Vermicelli Soup.

Swell quarter of a pound of vermicelli in a quart of warm water, then add it to a good beef, veal, lamb, or chicken soup or broth, with quarter of a pound of sweet butter; let the soup boil for fifteen minutes after it is added. Excellent.

Pea Soup.

A marrow bone, or the bones of cold roast beef; 2 or 3 pints of split peas, according to required thickness; 2 carrots, 2 turnips, 3 onions, 1 stalk of celery, thyme or parsley, whole black pepper. Break the bones and put them in the kettle with 4 quarts of cold water. Add the peas, previously soaked over night in warm water. and the sliced

vegetables. Let them boil for two hours stirring frequently to prevent burning. When the peas are soft and broken the soup may be taken off, if wished, and put through a sieve into another kettle; stir until the pulp is thoroughly mixed with the soup, salt to the taste. A slice of ham may be added to soup, if the flavor is liked. Serve with toasted bread cut in squares. Green peas for soup need no soaking. Peas require care in cooking, as they become tough and hard if overdone.

Cream Pea Soup.

One pint of canned peas, 1 quart of milk, 1 tablespoonful of butter, 2 even tablespoonfuls of flour, salt and pepper to taste. Press the peas through a colander. Put the milk on to boil in a farina boiler; as soon as it boils, add to it the peas that have been pressed through the colander. Rub the butter and flour together, add them to the boiling soup and stir constantly until it thickens. Add salt and pepper, and serve immediately.

Cream of Barley Soup.

Two tablespoonfuls of barley, 1 pint of milk, yolks of two eggs, 1 pint of veal or white stock, salt and pepper to taste. Scald the barley, drain, cover with fresh boiling water and boil three hours. Strain. Put the milk and stock on to boil, add the barley, salt and pepper. Beat the yolks lightly, put them in the soup tureen, pour over the boiling soup, and serve at once.

Cream of Corn Soup.

One pint of grated corn, 3 pints of boiling water, or better, veal stock, 1 pint of hot milk, 3 tablespoonfuls of butter, 2 even tablespoonfuls of flour, yolks of two eggs, salt and pepper to taste. Put the cobs from which you have removed the corn in the boiling water or stock, and boil slowly half an hour. Remove them, put in the corn and boil till very soft, about twenty minutes, then press it through a sieve. Season and let it simmer whlle you rub the butter and flour together; add these to the soup and stir it constantly until it thickens. Now add the boiling milk, cook one minute, then add the beaten yolks, and serve immediately.

Mississippi Gumbo Soup.

First fry a large tender chicken very brown; then remove onto a dish and fry a quart of sliced okra in the gravy. Add this to the chicken, but

do not add the grease. Put the chicken and okra in a tin or porcelain vessel of cold water. Add a pint of peeled tomatoes sliced, one large silver-skin onion, a few chips of canvased ham, and salt to taste. Cook slowly for an hour, then add 1 dozen soda crackers, 1 large tablespoonful of butter, and a teaspoonful of black pepper. Never boil pepper in soup. To make it more palatable and rich, add half a dozen hard-boiled eggs.

Clam Soup.

Fifty clams, 1 pint of milk, 1 pint of water, 2 tablespoonfuls of butter, 1 dozen water crackers, pepper to taste. Drain the clams and put the liquor on to boil; chop the clams fine. Skim the liquor, as it boils, free from all scum, then add the water, clams and pepper, and simmer for five minutes; add the butter, and then the milk; let it heat (but not boil). Take from the fire, add the crackers, broken into small pieces, and serve at once.

Salmon Soup.

One pound of fresh salmon, 1 pint of milk, 1 pint of veal stock, 1 tablespoonful of butter, 2 tablespoonfuls of flour, salt and pepper to taste. Wash the salmon, put it in a saucepan, cover it with boiling water and simmer for fifteen minutes; take from the water, remove the skin and bones and mash the flesh in a colander. Put the milk and stock on to boil. Rub the butter and flour together, add them to the stock and milk when boiling, stirring constantly until it thickens. Now add the salmon, let it come to a boil, and serve.

Canned salmon may be used in place of fresh.

Oyster Soup. No. 1.

Two quarts of oysters, 1 quart of milk, 2 tablespoonfuls of butter, 1 teacupful of hot water; pepper, salt. Strain all the liquor from the oysters; add the water, and heat. When near the boil, add the seasoning, then the oysters. Cook about five minutes from the time they begin to simmer, until they "ruffle." Stir in the butter, cook one minute, and pour into the tureen. Stir in the boiling milk, and send to table. Some prefer all water in place of milk.

Oyster Soup. No. 2.

Scald 1 gallon of oysters in their own liquor. Add 1 quart of rich milk to the liquor, and when it comes to a boil, skim out the oysters and

set aside. Add the yolks of 4 eggs, 2 good tablespoonfuls of butter, and 1 of flour, all mixed well together, but in this order—first, the milk, then, after beating the eggs, add a little of the hot liquor to them gradually, and stir them rapidly into the soup. Lastly, add the butter and whatever seasoning you fancy besides plain pepper and salt, which must both be put in to taste, with caution. Celery salt most persons like extremely; others would prefer a little marjoram and thyme; others, again, mace and a bit of onion. Use your own discretion in this regard.

Fish Stock.

Place a saucepan over the fire with a good sized piece of sweet butter, and a sliced onion; put into that some sliced tomatoes, then add as many different kinds of small fish as you can get—oysters, clams, smelts, pawns, crabs, shrimps, and all kinds of pan-fish; cook all together, until the onions are well browned; then add a bunch of sweet herbs, salt and pepper, and sufficient water to make the required amount of stock. After this has cooked for half an hour pound it with a wooden pestle, then strain and cook again until it jellies.

Lobster Soup, or Bisque.

Have ready a good broth made of 3 pounds of veal boiled slowly in as much water as will cover it, till the meat is reduced to shreds. It must then be well strained.

Having boiled 1 fine middle-sized lobster, extract all the meat from the body and claws. Bruise part of the coral in a mortar, and also an equal quantity of the meat. Mix them well together. Add mace, cayenne, salt and pepper, and make them up into forcemeat balls, binding the mixture with the yolk of an egg slightly beaten.

Take 3 quarts of the veal broth, and put it into the meat of the lobster cut into mouthfuls. Boil it together about twenty minutes. Then thicken it with the remaining coral (which you must first rub through a sieve), and add the forcemeat balls and a little butter rolled in flour. Simmer it gently for ten minutes but do not let it come to a boil, as that will injure the color. Serve with small dice of bread fried brown in butter.

SOUPS WITHOUT MEAT.

Vegetable Soup.

One carrot, 1 sweet potato, 1 turnip, 1 parsnip, 1 white potato, 1 onion, 1 root of celery, 1 tablespoonful of butter, 2 tablespoonfuls of rice, 2 quarts of cold water, 1 bay leaf, 1 teaspoonful of salt, 1 sprig of parsley. Cut the vegetables into dice. Put the butter into a frying pan, and when hot put in all the vegetables but the white potato, and fry until a light brown. Then turn the whole, butter and all, into a soup kettle, add the water, rice, bay leaf, salt, parsley and celery. Let them boil slowly one and a quarter hours. Then add the white potato; boil fifteen minutes longer, season to taste and serve.

Asparagus Soup.

Cut the tops from about 30 heads of asparagus, about half an inch long, and boil the rest; cut off all the tender portions and rub through a sieve, adding a little salt; warm 3 pints soup stock, add a small lump of butter and a teaspoonful of flour previously cooked by heating the butter and slowly stirring in the flour; then add the asparagus pulp. Boil slowly a quarter of an hour, stirring in 2 or 3 tablespoons cream; color the soup with a teaspoonful of prepared spinach, made by pounding the spinach well, adding a few drops of water, squeezing the juice through a cloth and putting it over a good fire. As soon as it looks curdy, take it off, and strain the liquor through a sieve. What remains on the sieve is to be used for coloring the soup. Just before serving soup, add the asparagus tops which have been separately boiled.

Meatless Tomato Soup.

One quart tomatoes, 1 of water; stew till soft; add teaspoonful of soda, allow to effervesce, and add quart of boiling milk, salt, butter, and pepper to taste, with a little rolled cracker; boil a few minutes and serve.

Green Corn Soup.

Cut the kernels from 12 large ears of green corn, and just cover them in a stewpan with boiling water. Boil half an hour, add a quart of milk, pepper and salt to taste. Beat 3 eggs very light. When the soup just comes to the boiling point again, stir in the eggs and serve quickly.

Carrot Soup.

Put in soup kettle a knuckle of veal, 3 or 4 quarts cold water, a quart finely-sliced carrots, 1 head celery; boil two and a half hours, add a handful rice, and boil an hour longer; season with pepper (or a bit of red pepper pod) and salt, and serve.

Potato Soup (without milk.)

Take a slice of pickled pork, four inches square, and fry crisp in the kettle in which the soup is to be made. If pork is disliked, 3 tablespoonfuls of slightly browned butter will take its place. Then add 3 pints of boiling water, one and one-half pints of sliced potato, and 3 sliced onions. Boil half an hour, season with salt, pepper and parsley to suit the taste, serve with broken toast or crackers.

Potato Soup.

Take good sound potatoes, peel and cut in pieces small enough to be eaten with a spoon. Soak in cold water, or rinse well. Boil in sufficient water to cover when done. Add 1 quart of milk. Season with salt and pepper to taste. When cooked take 2 tablespoonfuls of flour, with half as much butter, and fry in a pan, stirring until changed into a brown color. Stir in with the potatoes, and serve at once. Season with celery or parsley if wished. To make still nicer beat up 1 or 2 eggs in a cup of cold milk, stir in and serve.

Noodles.

Take 1 egg and a pinch of salt; use all the flour that this will take up. Roll thinly as possible and dry, then roll up and slice off in narrow strips. Drop into boiling soup fifteen minutes before serving. Chicken with noodles makes a nice dish.

Force Meat Balls for Soup.

One cupful of cooked veal or fowl meat, minced; mix with this a handful of fine bread-crumbs, the yolks of 4 hard-boiled eggs rubbed smooth together with a tablespoon of milk; season with pepper and salt: add a half teaspoon of flour, and bind all together with 2 beaten eggs; the hands to be well floured, and the mixture to be made into little balls the size of a nutmeg; drop into the soup about twenty minutes before serving.

Egg Balls for Soup.

Take the yolks of 6 hard-boiled eggs, and a half a tablespoonful of wheat flour, rub them smooth with the yolks of 2 raw eggs and a tablespoonful of salt; mix all well together; make it in balls, and drop them into the boiling soup a few minutes before taking it up.

Used in green turtle soup.

Egg Dumplings for Soup.

To half a pint of milk put 2 well-beaten eggs, and as much wheat flour as will make a smooth, rather *thick* batter free from lumps; drop this batter, a tablespoonful at a time, into boiling soup.

Suet Dumplings for Soup.

Three cups of sifted flour in which 3 teaspoonsful of baking powder have been sifted; one cup of finely chopped suet, well rubbed into the flour, with a teaspoonful of salt. Wet all with sweet milk to make a dough as stiff as biscuit. Make into small balls as large as peaches, well floured. Drop into the soup three-quarters of an hour before being served. This requires steady boiling, being closely covered, and the cover not to be removed until taken up to serve. A very good form of pot-pie.

Croutons.

In a frying pan have the depth of an inch of boiling fat; also have prepared slices of stale bread, cut up into little half-inch squares; drop into the frying pan enough of these bits of bread to cover the surface of the fat. When browned, remove with a skimmer and drain; add to the hot soup and serve.

Some prefer them prepared in this manner:

Take very thin slices of bread, butter them well; cut them up into little squares three-fourths of an inch thick, place them in a baking pan, buttered side up, and brown in a quick oven.

FISH, FROGS AND EELS.

The flesh of all fish out of season is unwholesome; to be eatable they should be perfectly fresh, the eyes clear, the gills red, the scales bright, the flesh firm and free from any unpleasant odor, and to secure the best flavor, should be cooked as soon as possible after leaving the sea, river or pond. They should be scaled and cleaned as soon as they come home from the market, washed quickly without soaking, removing the smallest atom of blood. Sprinkle salt on the inside and put in a *cold* place until wanted. If necessary to keep them over night, place where the moon will not shine on them, as the effect is as bad as the hot sunshine. Cod, haddock and halibut may be kept a day before using, but mackerel and whitefish lose their life as soon as they leave the water. The fat or oil of most fish is found in their livers, consequently the flesh is white. Salmon, herring, mackerel, sturgeon and catfish are exceptions, having the oil distributed throughout the body, thereby giving color to the flesh.

The usual modes of cooking fish are boiled, baked, broiled, fried and occasionally stewed. Steaming fish is much superior to boiling, but ordinarily private houses do not admit of this delicate way of cooking it

Large fish are generally boiled, medium-sized ones baked or boiled, the smaller kinds fried or broiled. Very large fish, such as cod, halibut, etc., are cut in steaks or slices for frying or broiling. The heads of some fish, as the cod, halibut, etc., are considered tidbits by many. Small fish, or pan fish, as they are usually called, are served without the heads, with the exception of brook trout and smelts; these are usually cooked whole. Bake fish slowly, basting often with butter and water. Salmon is considered the most nutritious of all fish. When boiling fish, by adding a little vinegar and salt to the water, it seasons and prevents the nutriment from being drawn out; the vinegar acting on the water, causes it to harden.

MANNER OF FRYING.

The usual custom among professional cooks is to entirely immerse the article to be cooked in boiling fat, but from inconvenience most housekeepers use the method of frying in a small amount of fat and in a frying-pan. For the first method a shallow iron frying-kettle, large at the top and small at the bottom, is best. The fat should half fill the kettle, or an amount sufficient to float whatever is to be fried; the heat of the fat should reach to such a degree that, when a piece of bread or a teaspoonful of batter is dropped in it, it will become brown almost instantly, but should not be so hot as to burn the fat. Some cooks say that the fat should be smoking, but experience teaches that it is a mistake, as that soon ruins the fat. As soon as it begins to smoke it should be removed a little to one side, and still be kept at the boiling point. If fritters, crullers, croquettes, etc., are dropped into fat that is too hot, it crusts over the outside before the inside has fully risen, making a heavy, hard article, and also ruining the fat, giving it a burnt flavor.

To Fry Fish.

Perch, brook trout, catfish and all small fish are best fried. They should be cleaned, washed well in cold water and immediately wiped dry, inside and outside, with a clean towel, and then sprinkled with salt. Use oil if convenient, as it is very much better than either dripping or lard. Never use butter, as it is apt to burn and has a tendency to soften the fish. Dip them first in beaten eggs, and then in bread crumbs, and fry in *boiling* fat.

Fried Smelts.

To clean them make a slight opening at the gills, then draw them between the thumb and finger, beginning at the tail. This will press out all the insides. Wash and wipe them. Salt and fry as above directed.

Garnish with parsley and slices of lemon, and serve with sauce Tartare.

All small fish may be fried in the same way.

Pan Fish.

Place them in a thick bottom frying-pan with heads all one way. Fill the spaces with smaller fish. When they are fried quite brown and ready to turn, put a dinner plate over them, drain off the fat; then invert the pan, and they will be left unbroken on the plate. Put the lard back into the pan, and when *hot* slip back the fish. When the other side is brown, drain, turn on a plate as before, and slip them on a warm platter, to be sent to the table. Leaving the heads on and the fish a crispy-brown, in perfect shape, improves the appearance if not the flavor. Garnish with slices of lemon.

Fried Halibut.

Select choice, firm slices from this large and delicate looking fish, and, after carefully washing and drying with a soft towel, with a sharp knife take off the skin. Beat up 2 eggs, and roll out some brittle crackers upon the kneading board until they are as fine as dust. Dip each slice into the beaten egg, then into the cracker crumbs (after you have salted and peppered the fish), and place them in a hot frying-pan half full of boiling lard, in which a little butter has been added to make the fish brown nicely; turn and brown both sides, remove from the frying pan and drain. Serve hot.

Fried Eels.

Skin and clean the eels. Cut them into pieces about three inches long; put them in a stewing pan, cover with boiling water, add 1 tablespoonful of vinegar to every six eels; *simmer* five minutes. Drain, and dry them with a towel. Beat an egg lightly, add to it a tablespoonful of boiling water, season with salt and pepper, dip the eels first in this and then in bread crumbs, and fry in *boiling* oil or fat until a nice brown. Serve with sauce Tartare.

Fried Perch.

After scaling and cleaning perfectly, dry them well. Dip in flour that is salted and peppered, and fry in hot lard. Garnish with curled parsley.

Fried Salt Mackerel.

Select as many salt mackerel as required; wash and cleanse them well, then put them to soak all day in *cold* water, changing them every two hours; then put them into fresh water just before retiring. In the morning drain off the water, wipe them dry, roll them in flour, and fry in a little butter on a hot thick-bottomed frying-pan. Serve with a little melted butter poured over, and garnish with a little parsley.

Fried Brook Trout.

These delicate fish are usually fried, and form a delightful breakfast or supper dish. Clean, wash and dry the fish, split them to the tail, salt, pepper, and flour them nicely. If you use lard instead of fat of salt pork, put in a piece of butter to prevent their sticking, and which causes them to brown nicely. Let the fat be hot, fry quickly to a delicate brown. They should be sufficiently browned on one side before turning on the other side. They are nice served with slices of fried pork, fried crisp. Lay them side by side on a heated platter, garnish and send hot to the table. They are often cooked and served with their heads on.

BROILED FISH.

To broil a shad or any other fish, grease the bars of the broiler well. Put the inside to the fire first. The backbone is easily removed by running a knife along under it, and the long bones can be loosened and taken out, one or more at a time, with a little knife, after the backbone is cut away from them. Let brown without burning, till the flakes separate. Turn the skin part to the fire just long enough to brown. Season either before or after cooking.

Broiled Mackerel (salt).

Wash and scrape all the thin black skin from the *inside*. Soak the fish in a large pan full of cold water over night. In the morning wash it in fresh water and wipe it. Brush it with melted butter, dredge lightly

with pepper, lay it on a greased broiler and broil with the flesh side down over a clear fire; then turn, and broil the skin side. Be careful, as it will burn very quickly on this side. When done lay it on a hot dish and spread with butter, or serve with maitre d'hotel sauce.

Broiled Halibut.

Have the steak cut one inch thick, wash it quickly and dry it with a towel, place it on a broiler and broil over a clear fire (not too hot) for ten minutes until a nice brown on one side; then turn and broil on the other side. Put on a hot dish, spread with butter, dredge with salt and pepper on both sides, garnish with parsley and serve.

To Broil a Shad.

Split and wash the shad, and afterward dry it in a cloth. Season it with salt and pepper. Have ready a bed of clear bright coals. Grease your gridiron well, and as soon as it is hot, lay the shad upon it, the flesh side down; cover with a dripping-pan and broil it for about a quarter of an hour, or more, according to the thickness. Butter it well, and send it to the table. Covering it while broiling gives a more delicious flavor.

Broiled Salt Salmon.

Soak salmon in tepid or cold water twenty-four hours, changing water several times, or let stand under faucet of running water. If in a hurry or desiring a very salt relish, it may do to soak a short time, having water warm, and changing, parboiling slightly. At the hour wanted, broil sharply. Season to suit taste, covering with butter. This recipe will answer for all kinds of salt fish.

Broiled Salmon.

Cut slices from an inch to an inch and a half thick, dry them in a cloth, season with salt and pepper, dredge them in sifted flour, and broil on a gridiron rubbed with suet.

Another Mode.—Cut the slices one inch thick, and season them with pepper and salt; butter a sheet of white paper, lay each slice on a separate piece, envelope them in it with their ends twisted; broil gently over a clear fire, and serve with anchovy or caper sauce. When higher seasoning is required, add a few chopped herbs and a little spice.

STUFFING FOR BAKED FISH.

One-half cup of fat pork chopped fine ; 1 large spoonful butter. Parsley, thyme, sweet marjoram, salt and pepper, a few oysters, 2 beaten eggs, all mixed with bread crumbs. A much simpler dressing is good, when the above ingredients are not at hand. Bread crumbs are usually on hand, and with a little seasoning and mincing, serve very well.

Baked Fish.

Clean well ; sprinkle with salt an hour before cooking. Tie it with a string, sprinkle flour over it, baste with butter, place on a wire gridiron across a dripping pan. Allow one and one-half hours for a good-sized fish.

Baked Fish with Tomatoes.

When fish is put in the pan for baking, it is a very nice variation to pour a can of tomatoes over it. Season and bake.

Baked Fish with Cream Sauce.

Take any kind of baked fish, remove the bones and skin, put in a baking dish, cover with sauce, and dust with cracker dust. Bake a delicate brown.

Baked Halibut—Creole Style.

Get a thick, square piece of halibut, or other fish if preferred. Wash it and lay it on a baking dish. Season with salt and pepper. Chop a clove of white garlic about the size of a bean, and strew over the fish, then put on a cup of canned or fresh tomatoes. Bake until the flakes separate. Dish up without breaking. The combination of garlic and tomatoes gives the name Creole to the dish.

Baked Pickerel.

Carefully clean and wipe the fish, and lay in a dripping pan with enough hot water to prevent scorching. A perforated sheet of tin, fitting loosely, or several muffin rings may be used to keep it off the bottom. Lay it in a circle on its belly, head and tail touching, and tied, or as directed in note on fish: bake slowly, basting often with butter and

water. When done, have ready a cup of sweet cream or rich milk to which a few spoons of hot water have been added; stir in two large spoons of melted butter and a little chopped parsley; heat all by setting the cup in boiling water; add the gravy from the dripping pan, and let it boil up once; place the fish in a hot dish, and pour over it the sauce. Or an egg sauce may be made with drawn butter; stir in the yolk of an egg quickly, and then a teaspoon of chopped parsley. It can be stuffed or not, just as you please.

Baked Shad.

Many people are of the opinion that the very best method of cooking a shad is to bake it. Stuff it with bread crumbs, salt, pepper, butter and parsley, and mix this up with the beaten yolk of egg; fill the fish with it, and sew it up or fasten a string around it. Pour over it a little water and some butter, and bake as you would a fowl. A shad will require from an hour to an hour and a quarter to bake. Garnish with slices of lemon, water cresses, etc.

Dressing for Baked Shad.—Boil up the gravy in which the shad was baked, put in a large tablespoonful of catsup, a tablespoonful of brown flour which has been wet with cold water, the juice of a lemon, and a glass of sherry or Madeira wine. Serve in a sauce boat.

Salmon and Caper Sauce.

Two slices of salmon, one-quarter pound butter, one-half teaspoonful of chopped parsley, 1 shalot; salt and pepper to taste.

Lay the salmon in a baking dish, place pieces of butter over it and add the other ingredients, rubbing a little of the seasoning into the fish; place in the oven and baste it frequently; when done, take it out and drain for a minute or two; lay it in a dish, pour caper sauce over it, and serve. Salmon dressed in this way, with tomato sauce, is very delicious.

Boiled Fish.

Wrap a large fish in a clot. Secure it with a string. Put it in cold water, salt well, and it will generally cook in half an hour. Remove the cloth and serve with drawn butter.

Boiled Salmon.

The middle slice of salmon is the best. Sew up neatly in a mosquito-net bag, and boil a quarter of an hour to the pound in hot salted

water. When done, unwrap with care, and lay upon a hot dish, taking care not to break it. Have ready a large cupful of drawn butter, very rich, in which has been stirred a tablespoonful of minced parsley and the juice of a lemon. Pour half upon the salmon, and serve the rest in a boat. Garnish with parsley and sliced eggs.

Boiled Shrimps.

Wash and boil the same as crabs. When cold, twist the body and tail shells apart, carefully, so as not to break the meat, which remove in one piece. Serve same as crabs.

To Cook a Shad Roe.

Drop into boiling water, and cook gently for twenty minutes; then take from the fire, and drain. Butter a tin plate, and lay the drained roe upon it. Dredge well with salt and pepper, and spread soft butter over it; then dredge thickly with flour. Cook in the oven for half an hour, basting frequently with salt, pepper, flour, butter and water.

Shad Roe with Oysters.

Fish spawn, especially the shad, is a delicacy greatly prized by epicures. Wash and wipe, fry in hot fat in a frying pan, on both sides. Season. It takes fifteen or twenty minutes to cook. Dish up on a platter and place around it a row or double row of plain fried oysters. Put a bunch of parsley in the center, and half a lemon with the peel cut in saw teeth, and the effect is very pretty.

Halibut Steak a la Flamande.

Take a halibut steak an inch and a half thick, wash and wipe it dry. Butter the bottom of a roasting pan, sprinkle it with chopped onion, salt and pepper; put the fish on top of this, brush it over with the yolk of an egg, sprinkle thickly with chopped onion, parsley, salt and pepper, pour over it a teaspoonful of lemon juice, cover with a tablespoonful of butter cut into small bits and bake in a moderate oven thirty minutes. Serve on a hot dish, with Béchamel sauce and garnish with slices of lemon and parsley.

Smoked Salmon. (New England Style.)

Smoked salmon to be broiled should be put upon the gridiron first, with the flesh side to the fire.

Smoked salmon is very nice when shaved like smoked beef, and served with coffee or tea.

Planked Shad.

This is the very best way of cooking shad: The plank should be three inches thick, two feet long, one and a half feet wide and of well-seasoned hickory or oak. Pine or soft wood gives the fish a woody taste. Take a fine shad just from the water, scale, split it down the back, clean it, wash well and immediately wipe dry. Dredge it with salt and pepper. Place the plank before a clear fire to get very hot. Then spread the shad open and nail it, skin side next to the hot plank, with four large-headed tacks. Put it before the fire with the large end down; in a few minutes turn the board so that the other end will be down, and do this every few minutes until the fish is done. To tell when it is done pierce it with a fork; if the flesh be flaky it is done. Spread with butter and serve on the plank, or draw the tacks carefully and slide the shad on to a hot dish.

The whitefish caught in the lakes are excellent when cooked like planked shad.

How to Cure and Smoke Shad, etc.

Scale, cut the fish up the back, clean, and take out the roe. Wipe the fish with a damp cloth but do not wash them. To twenty pounds of fish allow 1 pint of salt, 1 pint brown sugar and 1 ounce of saltpeter. Mix these all well together. Rub the fish well inside and out with this mixture. Put one fish over the other with a board on top, and on this place heavy weights to press them down. Allow them to remain so for sixty hours, then drain them, wipe dry, stretch open and fasten with small pieces of stick. Smoke them for five days in a smokehouse or in a box, or some such place, over a smothered wood fire.

Whitefish, salmon and other large fish may be smoked in the same way.

Fish Chowder.

Fresh cod or haddock are regarded as best for chowder, although our common lake fish may be used. Cut into two inch pieces. Fry some slices of salt pork crisp, in an iron pot. Take out and chop fine, leaving the fat. Put a layer of fish in this fat, then a layer of split

crackers, then some bits of the pork, some thick slices of peeled potatoes and some chopped onion, and pepper. Then another layer of fish, with a repetition of the other articles. Cover with boiling water and cook half an hour. Skim it out in the dish in which it is to be served, thicken the gravy with flour, add a little catsup, boil up and pour over the chowder. Remove the bones if convenient, when dishing up.

Fish a la Reine.

One pound of cold boiled fish, 1 tablespoonful of butter, 1 tablespoonful of flour, half a pint of milk or cream, yolk of 1 egg, 3 chopped mushrooms, 1 tablespoonful of chopped parsley, salt and pepper to taste. Pick the fish into small pieces. Put the butter in a frying pan, and when melted, add the flour, mix, then add the milk and stir constantly until it boils. Add the fish, mushrooms, salt and pepper, and stand the frying pan over the teakettle until the fish is thoroughly heated. Now beat the yolk of the egg lightly, add it and the parsley, mix all carefully together, and serve at once in paper cases or shells.

Cusk a la Creme.

One pint of pieces of cold cooked fish, yolks of 2 eggs, 1 pint of milk, 1 blade of mace, 1 bay leaf, 1 sprig of parsley, 1 small piece of onion, 1 tablespoonful of butter, 2 tablespoonfuls of flour. Put the milk on to boil in a farina boiler, add to it the mace, onion, parsley and the bay leaf. Rub the butter and flour together and stir into the milk when boiling, cook two minutes, add the well-beaten yolks of the eggs, take from the fire, and strain. Add salt and pepper to taste. Put a layer of this sauce in the bottom of a baking dish, then a layer of the fish, then another layer of the sauce, and so on until all is used, having the last layer sauce. Sprinkle the top lightly with bread crumbs and put in the oven until a nice brown. Serve in the same dish.

This may also be served in individual dishes. (Philadelphia style.)

Salmon Croquettes.

One pound of cooked salmon (about one and a half pints when chopped), 1 cup of cream, 2 tablespoonfuls of butter, 1 tablespoonful of flour, 3 eggs, 1 pint of crumbs, pepper and salt; chop the salmon fine, mix the flour and butter together, let the cream come to a boil, and stir in the flour and butter, salmon and seasoning; boil one minute: stir in

1 well-beaten egg, and remove from the fire; when cold make into croquettes; dip in beaten egg, roll in crumbs and fry. Canned salmon can be used.

Boiled Codfish and Oyster Sauce.

Lay the fish in cold salted water half an hour before it is time to cook it, then roll it in a clean cloth dredged with flour; sew up the edges in such a manner as to envelope the fish entirely, yet have but one thickness of cloth over any part. Put the fish into boiling water, slightly salted; add a few whole cloves and peppers, and a bit of lemon peel; pull gently on the fins, and when they come out easily the fish is done. Arrange neatly on a folded napkin, garnish and serve with oyster sauce. Take 6 oysters to every pound of fish and scald (blanch) them in a half pint of hot oyster liquor; take out the oysters and add to the liquor, salt, pepper, a bit of mace and an ounce of butter; whip into it a gill of milk containing half a teaspoonful of flour. Simmer a moment; add the oysters, and send to table in a sauce boat. Egg sauce is good with this fish.

Codfish Steak, (Eastern Style.)

Select a medium-sized fresh codfish, cut it in steaks cross-wise of the fish, about an inch and a half thick; sprinkle a little salt over them, and let them stand two hours. Cut into dice a pound of salt fat pork, fry out all the fat from them and remove the crisp bits of pork; put the codfish steaks in a pan of corn meal, dredge them with it, and when the pork fat is smoking hot, fry the steaks in it to a dark brown color on both sides. Squeeze over them a little lemon juice, add a dash of freshly ground pepper, and serve with hot, old-fashioned, well-buttered Johnny cake.

Creamed Codfish, (Salt.)

Take a thick, white piece of salt codfish, lay it in cold water for a few minutes to soften it a little, enough to render it more easily to be picked up. Shred it in very small bits, put it over the fire in a stewpan with cold water; let it come to a boil, turn off this water carefully, and add a pint of milk or milk and cream mixed, to the fish, or more according to quantity. Set it over the fire again and let it boil slowly about three minutes, now add a good-sized piece of butter, a shake of pepper and a

thickening of a tablespoonful of flour in enough cold milk to make a cream. Stew five minutes longer, and just before serving stir in 1 well-beaten egg. The egg is an addition that could be dispensed with. It is very good without it. An excellent breakfast dish.

Stewed Carp.

Scale the fish, cut off the head, tail and fins. Mix 1 tablespoonful of salt, half a teaspoonful of pepper and a quarter of a teaspoonful of mace together, and rub the carp inside and out with it. Stand it in a cold place for one and a half hours. Then put it into a kettle, as for boiled fish, and cover it with boiling water; add 1 small onion, a sprig of parsley and one teaspoonful of sweet marjoram; let this *simmer* ten minutes to every pound. When done, dish and serve with cream sauce.

Eels a la Tartare.

Two pounds of eels, 1 carrot, 1 onion, a little flour, 1 glass of sherry; salt, pepper, and nutmeg to taste; bread-crumbs; 1 egg, 2 tablespoonsful of vinegar.

Rub the butter on the bottom of the stew pan; cut up the carrot and onion, and stir them over the fire for five minutes; dredge in a little flour; add the wine and seasoning, and boil for half an hour. Skin and wash the eels, cut them into pieces, put them to the other ingredients, and simmer till tender. When they are done take them out, let them get cold, cover them with egg and serve.

Fried Eels.

After cleaning the eels well, cut them in pieces two inches long; wash them and wipe them dry; roll them in wheat flour or rolled cracker, and fry as directed for other fish, in hot lard or beef dripping, salted. They should be browned all over and thoroughly done.

Eels are sometimes dipped in batter and then fried, or into egg and bread crumbs. Serve with crisped butter.

FROGS.

Fried Frogs.

The hind legs of frogs are the only part used as food. They are usually sold skinned in the markets; but if you get them out of town,

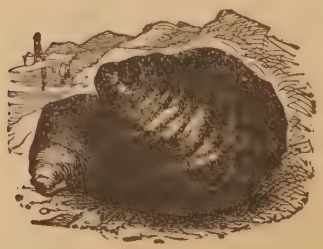
they must be skinned and thrown into boiling water for five minutes. Take out and put them in cold water until cold, then wipe dry. Season with salt and pepper, dredge with flour and fry a nice brown in butter. Serve with fried parsley around them, or with cream sauce. (Palmer House).

Stewed Frogs.

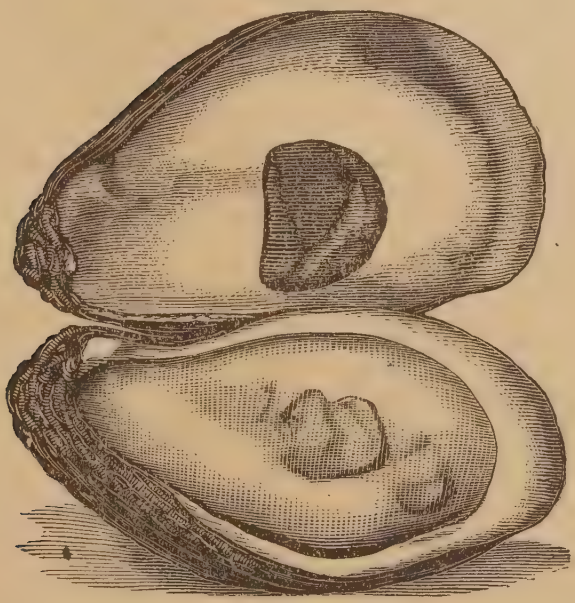
One dozen frogs, 1 tablespoonful of butter, 1 tablespoonful of flour, one-half pint of stock, yolk of 1 egg, salt and pepper to taste. Prepare the frogs same as for frying. Put the butter in a frying pan; when brown add the flour, mix until smooth, add the stock and, when it boils, throw in the frogs and simmer ten minutes; add salt and pepper, take from the fire, add the beaten yolk and serve at once.

Fish in White Sauce.

Flake up cold boiled halibut and set the plate into the steamer, that the fish may heat without drying. Boil the bones and skin of the fish with a slice of onion and a *very* small piece of red pepper; a bit of this the size of a kernel of coffee will make the sauce quite as hot as most persons like it. Boil this stock down to half a pint; thicken with one teaspoonful of butter and one teaspoonful of flour, mixed together. Add one drop of extract of almond. Pour this sauce over your halibut and stick bits of parsley over it.



SHELL FISH.



OYSTERS, CRABS, LOBSTERS, CLAMS, SHRIMPS, AND TURTLES.

"Blessed if I don't think that ven a man's werry poor he rushes out of his lodgings and eats oysters in reg'lar desperation."—*Pickwick Papers.*

Oysters.

The ease with which they are prepared for the table, and the great variety of ways in which they may be cooked and served, make them a great favorite with housekeepers.

R comes too seldom in the yearly calendar for the lover of the

oyster. But it is nevertheless a fact that they are in season only from September to May.

Oysters in the shell must be kept in a cool cellar, and occasionally sprinkled with salt water. When fresh, the shell is firmly closed; if open, the oyster is dead and unfit for use. For the freshness of canned oysters it is necessary to trust to the dealer, but never buy cans the sides of which are swollen. In preparing them for cooking or for the table, carefully remove all bits of shell. Never salt oysters for soups or stews till just before removing them from the fire, or they will shrivel up and be hard, and do not add butter. In frying, *a little baking-powder* added to the cracker dust or corn-meal in which they are rolled will greatly improve them. Roasting in the shell preserves the natural flavor. *Always serve immediately after cooking*, no matter what method is used.

Raw Oysters.

Blue Points are nicest for serving raw, as they are small and fat, and are considered the finest in the market.

Served in a Block of Ice.

Take a perfectly clear block of ice, weighing about ten pounds. Heat a flat-iron, and with it mark out the space to be melted, leaving a wall about an inch and a half thick. Reheat the iron and with it melt the ice in the center of the block; heat again, and continue the operation until you have a perfectly square cavity, leaving the bottom and sides about one and a half inches thick. Empty all the water carefully out, fill the cavity with freshly opened oysters. Fold a napkin and place it on a large flat dish; stand the ice on this, and garnish the dish with smilax and nasturtium flowers; here and there, among the smilax, lemon quarters may be placed.

In large cities, ice moulds of different varieties are frozen to order and furnished by caterers.

Served on the Half-shell.

Allow six oysters to each person. Wash the shells well; open them carefully; take off the upper shell, detach the oyster from the under shell, but leave it there. Put six on an oyster or round plate, and serve with a piece of lemon in the center of the dish. (Boston Oyster House,—Chicago).

Stewed Oysters (In Milk or Cream).

Drain the liquor from two quarts of oysters; mix with it a small teacupful of hot water, add a little salt and pepper, and set it over the fire in a sauce pan. Let it boil up once, put in the oysters, let them come to a boil, and when they "ruffle" add 2 tablespoonfuls of butter. The instant it is melted and well stirred in, put in a pint of boiling milk, and take the sauce-pan from the fire. Serve with oyster or cream crackers. Serve while hot.

If thickening is preferred, stir in a little flour or two tablespoonfuls of cracker crumbs.

Pan Oysters, No. 1.

Put twenty-five oysters in a colander and wash by pouring cold water over them; allow them to drain ten minutes; do not save either the water or liquor. Put an iron frying pan over a quick fire to heat; as soon as it is *hissing* hot, throw in the oysters and shake and stir until they boil; then add salt, pepper, and a piece of butter the size of a large walnut. Serve in a hot dish immediately.

These are very nice, retaining all the natural flavor of the oyster.

Pan Oysters, No. 2.

Cut some stale bread in thin slices, taking off all the crust; round the slices to fit patty-pans, toast, butter, place them in the pans and moisten with 3 or 4 teaspoonfuls of oyster liquor; place on the toast a layer of oysters, sprinkle with pepper, and put a small piece of butter on top of each pan; place all the pans in a baking-pan and place in the oven, covering tightly. They will cook in seven or eight minutes if the oven is hot; or, cook till the beards are ruffled; remove the cover, sprinkle lightly with salt, replace, and cook one minute longer. Serve in patty-pans. They are delicious.

Oysters Fried in Batter, No. 1.

Ingredients.—One-half pint of oysters, 2 eggs, one-half pint of milk, sufficient flour to make the batter; pepper and salt to taste; when liked, a little nutmeg; hot lard.

Scald the oysters in their own liquor, beard them, and lay them on a cloth to drain thoroughly. Break the eggs into a basin, mix the flour with them, add the milk gradually, with nutmeg and seasoning, and put

the oysters in a batter. Make some lard hot in a deep frying pan; put in the oysters, one at a time; when done, take them up with a sharp-pointed skewer, and dish them on a napkin. Fried oysters are frequently used for garnishing boiled fish, and then a few bread-crumbs should be added to the flour.

Fried Oysters, No. 2.

Take large oysters from their own liquor into a thickly folded napkin to dry them; then make hot an ounce each of butter and lard, in a thick-bottomed frying-pan. Season the oysters with pepper and salt, then dip each one into egg and cracker crumbs rolled fine, until it will take up no more. Place them in the hot grease and fry them a delicate brown, turning them on both sides by sliding a broad-bladed knife under them. Serve them crisp and hot. (New York and Southern style).

Some prefer to roll oysters in corn-meal and others use flour, but they are much more crisp with egg and cracker-crumbs.

Broiled Oysters (on the gridiron.)

Use nice fat oysters. Lay them on a board, dry with a towel, season them with salt and cayenne on both sides. Have your gridiron hot; test it by dropping on a drop of water; if it hisses, it is ready. Stand the dish in a warm place; put in it a piece of butter. Now cover the gridiron with the oysters; as soon as browned on one side, turn and brown on the other. Put them in the heated dish, and serve at once.

Boston Oyster Pie.

Having buttered the inside of a *deep* pie-plate, line it with puff-paste, or common pie-crust, and prepare another sheet of paste for the lid; put a clean towel into the dish (folded so as to support the lid), set it in the oven and bake the paste well; when done, remove the lid and take out the towel. While the paste is baking, prepare the oysters. Having picked off carefully every bit of shell that may be found about them, drain off the liquor into a pan and put the oysters into a stew-pan with barely enough of the liquor to keep them from burning; season them with pepper, salt and butter; add a little sweet cream or milk, and one or two crackers rolled fine; let the oysters simmer but not boil, as that will shrivel them. Remove the upper crust of pastry and fill the dish with the oysters and gravy; replace the cover and serve hot.

Some prefer baking the upper crust on a pie-plate, the same size as the pie, then slipping it off on top of the pie after the same is filled with the oysters.

Scolloped Oysters.

Have ready about a pint bowl of fine cracker-crumbs. Butter a deep earthen dish; put a layer of the cracker-crumbs on the bottom; wet this with some of the oyster liquor; next have a layer of oysters; sprinkle with salt and pepper, and lay small bits of butter upon them; then another layer of cracker-crumbs and oyster juice; then oysters, pepper, salt and butter, and so on, until the dish is full; the top layer to be cracker-crumbs. Beat up an egg in a cup of milk and turn it over all. Cover the dish and set it in the oven for thirty or forty-five minutes. When baked through, uncover the top, set on the upper grate and brown. (Caterer of Kinsley's, Chicago).

Oyster Fritters.

Twenty-five oysters, 2 eggs, 1 cup of milk, 1 teaspoonful of salt, 2 dashes of black pepper, 2 cupfuls of flour, one-half teaspoonful of baking powder.

Drain the oysters and strip them with your fingers to remove any pieces of shell that may have been left on them. Chop them fine. Beat the eggs all together until very light, add to them the milk, then the flour and salt, and beat until perfectly smooth; add the oysters (free from all liquor), and the baking powder; mix well, and drop by spoonfuls in *boiling* oil or fat; when browned on one side, turn and brown on the other. When done, take out with a skimmer, as it makes them very heavy to pierce them with a fork.

Mock Oysters.

Grate corn, while green and tender, with a coarse grater, into a deep dish. To 2 ears of corn, allow 1 egg; beat the whites and yolks separately, and add them to the corn, with 1 tablespoonful of wheat flour and 1 of butter, a teaspoonful of salt and pepper to taste. Drop spoonfuls of this batter into a frying pan with hot butter and lard mixed, and fry a light brown on both sides.

In taste, they have a singular resemblance to fried oysters. The corn *must* be *young*.

Fricasseed Oysters.

Take a slice of raw ham, which has been pickled, but not smoked, and soak in boiling water for half an hour; cut it in quite small pieces, and put in a saucepan with two-thirds of a pint of veal or chicken broth, well strained; the liquor from a quart of oysters, 1 small onion, minced fine, and a little chopped parsley, sweet marjoram and pepper; let them simmer for twenty minutes, and then boil rapidly two or three minutes; skim well, and add 1 scant tablespoonful of corn-starch, mixed smoothly in one-third cup of milk; stir constantly, and when it boils add the oysters and 1 ounce of butter; after which, just let it come to a boil, and remove the oysters to a deep dish; beat 1 egg and add to it gradually some of the hot broth, and, when cooked, stir it into the pan; season with salt, and pour the whole over the oysters. When placed upon the table, squeeze the juice of a lemon over it.

Oyster Patties.

Line patty-pans with thin pastry, pressing it well to the tin. Put a piece of bread or a ball of paper in each. Cover them with paste and brush them over with the white of an egg. Cut an inch square of thin pastry, place on the center of each, glaze this also with egg, and bake in a quick oven fifteen to twenty minutes. Remove the bread or paper when half cold.

Scald as many oysters as you require (allowing two for each patty, three if small) in their own liquor. Cut each in four and strain the liquor. Put 2 tablespoonfuls of butter and 2 of flour into a thick saucepan; stir them together over the fire till the flour smells cooked, and then pour half a pint of oyster liquor and half a pint of milk into the flour and butter. (If you have cream, use it instead of milk.) Stir till it is a thick, smooth sauce. Put the oysters into it and let them boil. Beat the yolks of 2 eggs. Remove the oysters for one minute from the fire, then stir the eggs into them till the sauce looks like thick custard.

Fill the patties with this oyster fricassee, taking care to make it hot by standing in boiling water before dinner on the day required, and to make the patty cases hot before you fill them.

Oyster Filling for Poultry.

A sixteen pound turkey will require 25 oysters, 1 tablespoonful of chopped parsley, 1 teaspoonful of sweet marjoram, 1 quart of stale bread

crumbs, 1 tablespoonful of butter, 1 teaspoonful of salt, pepper to taste. Drain the oysters, wash them in cold water and drain again. Mix the crumbs, salt, pepper, parsley and sweet marjoram together; add the butter, melted, and then the oysters, and it is ready for use.

CRABS.

Crabs, like oysters, are sold alive, or boiled; they should be heavy for their size.

To Boil Crabs.

Take 1 dozen heavy crabs and boil, the same as lobster, for three-quarters of an hour. When done and cold, twist off the claws, take off the upper shells and remove the spongy substance on the outside. See that the under part is free from sand. Arrange them nicely on a flat dish, garnish with parsley and serve with them oil, vinegar, salt and pepper, allowing each person to dress his own.

Deviled Crabs.

Twelve nice, heavy crabs, half pint of cream, 2 tablespoonfuls of flour, one-quarter of a nutmeg grated, 1 tablespoonful of salt, 1 tablespoonful of butter, 1 tablespoonful of chopped parsley, yolks of 4 hard-boiled eggs, salt and cayenne to taste. Put the crabs in warm water, add the salt and put the kettle over a brisk fire. Boil thirty minutes. Take up and drain; break off all the claws, separate the shells, remove the spongy fingers, and the stomach, which is found under the head. Pick out all the meat. Put the cream on to boil; rub the butter and flour together and add to the boiling milk; stir, and cook for two minutes. Take from the fire and add the crab meat, the yolks of the hard-boiled eggs mashed fine, the parsley, the nutmeg, salt and cayenne. Clean the upper shells of the crabs, fill them with the mixture, brush over with beaten egg, cover with bread crumbs and put in a quick oven to brown; or better, put them in a frying-basket and plunge into boiling fat or oil until a nice brown. (Atlantic City style.)

Scolloped Crabs.

Put the crabs into a kettle of boiling water, and throw in a handful of salt. Boil from twenty minutes to half an hour. Take them from the water when done and pick out all the meat; be careful not to break

the shell. To a pint of meat put a little salt and pepper; taste, and if not enough add more, a little at a time, till suited. Grate in a little nutmeg, and add one spoonful of cracker or bread crumbs, 2 eggs well beaten, and 2 tablespoonfuls of butter (even full); stir all well together; wash the shells clean, and fill each shell full of the mixture; sprinkle crumbs over the top and moisten with the liquor; set in the oven till of a nice brown; a few minutes will do it. Send to the table hot, arranged on large dishes. They are eaten at breakfast or supper.

Crabs, (Soft Shell.)

Crabs may be boiled same as lobsters. They make a fine dish when stewed. Take out the meat from the shell, put it into a sauce pan with butter, pepper, salt, a pinch of mace, and very little water; dredge with flour, and let simmer five minutes over a slow fire. Serve hot; garnish the dish with the claws laid around it.

The usual way of cooking them is frying them in plenty of butter and lard mixed; prepare them the same as frying fish. The spongy substance from the sides should be taken off, also the sand bag. Fry a nice brown, and garnish with parsley.

Fried Crabs.

Soft shell crabs should be dipped in beaten egg, and then rolled in cracker crumbs and fried in salt pork gravy.

Boiled Lobster.

Put a handful of salt into a large kettle or pot of boiling water. When the water boils very hard, put in the lobster, having first brushed it, and tied the claws together with a bit of twine. Keep it boiling from 20 minutes to half an hour in proportion to its size. If boiled too long the meat will be hard and stringy. When done take it out, lay it on its claws to drain, and then wipe it dry.

It is scarcely necessary to mention that the head of a lobster, and what are called the lady-fingers, are not to be eaten.

Very large lobsters are not the best, the meat being coarse and tough. The male is best for boiling; the flesh is firmer, and the shell a brighter red; it may readily be distinguished from the female; the tail is narrower, and the two uppermost fins within the tail are stiff and hard. Those of the hen lobster are not so, and the tail is broader.

Hen lobsters are preferred for sauce or salad, on account of their coral. The head and small claws are never used.

They should be alive and freshly caught when put into the boiling kettle. After being cooked and cooled, split open the body and tail, and crack the claws, to extract the meat. The sand pouch found near the throat should be removed. Care should be exercised that none of the feathery, tough, gill-like particles found under the body shell get mixed with the meat, as they are indigestible, and have caused much trouble. They are supposed to be the cause of so-called poisoning from eating lobster.

Serve on a platter. Lettuce, and other concomitants of a salad, should also be placed on the table or platter.

Scolloped Lobster.

Butter a deep dish, and cover the bottom with fine bread crumbs; put on this a layer of chopped lobster, with pepper and salt; so on alternately until the dish is filled, having crumbs on top. Put on bits of butter, moisten with milk, and bake about twenty minutes.

Lobster with Cecil Sauce.

Boil a three-pound lobster and open as directed. Cut the meat into pieces about one inch square. Put a tablespoonful of butter into a frying pan, and when melted, add 1 tablespoonful of flour; mix until smooth, add 1 gill of cream, 1 gill of stock, and stir constantly until it boils; add the lobster, salt and pepper to taste. Heat thoroughly, take from the fire, add the beaten yolk of 1 egg, and a tablespoonful of chopped parsley. This may be served in paper cases or individual dishes.

CLAMS.

There are two varieties of clams, the small sand or little necks, and the mud clams or quahaugs. The first are very much the best, and are in season almost the whole year.

Clam Chowder. (Delicious.)

The materials needed are 50 round clams (quahaugs), a large bowl of salt pork, cut up fine, the same of onions, finely chopped, and the same (or more, if you desire) of potatoes cut into eighths or sixteenths of original size; wash the clams very thoroughly, and put them in a pot

with half a pint of water; when the shells are open they are done; then take them from the shells and chop fine, saving all the clam water for the chowder; fry out the pork very gently, and when the scraps are a good brown, take them out and put in the chopped onions to fry; they should be fried in a frying pan, and the chowder kettle be made very clean before they are put in it, or the chowder will burn. (The chief secret in chowder-making is to fry the onions so delicately that they will be missing in the chowder.)

Add a quart of hot water to the onions; put in the clams, clam-water and pork scraps. After it boils, add the potatoes, and when they are cooked, the chowder is finished. Just before it is taken up, thicken it with a cup of powdered crackers, and add a quart of fresh milk. If too rich, add more water. No seasoning is needed but good black pepper. Add sliced tomatoes if preferred. (New England recipe.)

Stewed Clams.

Take 50 large sand clams from their shells, and put to them equal parts of their own liquor and water, nearly to cover them; put them in a stewpan over a gentle fire for half an hour; take off any scum as it rises, then add to them a teacup of butter in which is worked a table-spoon of wheat flour, and pepper to taste; cover the stewpan and let them simmer for 15 minutes longer, then serve. Pour it over toast if desired. Substituting milk for water makes them more delicate and white. Any other than sand clams require an hour to stew; that is, three-quarters of an hour before putting in the seasoning.

Fried Clams.

Clams may be fried the same as oysters.

To Roast Clams.

Wash them and put on a gridiron over the hot coals. When the shells open, remove the upper one, and serve in the under shell at once with a bit of butter and a little pepper on each.

Clam Fritters.

Clam fritters may be made the same as oyster fritters, using 25 clams instead of 25 oysters.

Shrimps.

Of all fish belonging to the lobster species, shrimps are the smallest. They are of two kinds, the Gulf shrimps or prawns being the largest. They are sold by the quart, already boiled, in some markets, but in the Northern cities the canned goods are convenient and very nice. Those put up by Dunbar & Co., and White, are the best.

Buttered Shrimps.

Take 1 pint of shrimps, picked clean from their shells. Simmer for 2 minutes in one and a half cups of milk weakened with flour and butter. Season with salt and pepper.

Potted Shrimps.

Put a pint of picked shrimps into a stewpan with half cup butter, a pinch of cayenne, a blade of mace pounded, and salt to taste. Simmer 15 minutes, put into pots, let it get cold and cover with melted butter.

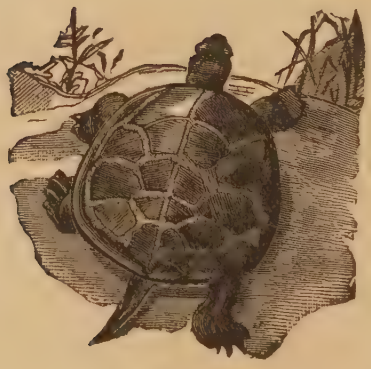
Stewed Water Turtles, or Terrapins.

Select the largest, thickest and fattest, the females being the best; they should be alive when brought from market. Wash and put them alive into boiling water, add a little salt, and boil them until thoroughly done, or from ten to fifteen minutes, after which take off the shell, extract the meat, and remove carefully the sand bag and gall; also all the entrails; they are unfit to eat, and are no longer used in cooking terrapins for the best tables. Cut the meat into pieces, and put it into a stewpan with its eggs, and sufficient fresh butter to stew it well. Let it stew till quite hot throughout, keeping the pan carefully covered, that none of the flavor may escape, but shake it over the fire while stewing. In another pan make a sauce of beaten yolk of egg, highly flavored with powdered nutmeg and mace, a gill of currant jelly, a pinch of cayenne pepper, and salt to taste, enriched with a large lump of fresh butter. Stir this sauce well over the fire, and when it has almost come to a boil, take it off. Send the terrapins to the table hot in a covered dish, and the sauce separately in a sauce tureen, to be used by those who like it, and omitted by those who prefer the genuine flavor of the terrapins when simply stewed with butter. This is now the usual mode of dressing terrapins in Maryland, Virginia, and many other parts of the South, and

will be found superior to any other. If there are no eggs in the terrapin, "egg balls" may be substituted. (See recipe.)

Stewed Terrapin, with Cream.

Place in a saucepan 2 heaping tablespoonfuls of butter and 1 of dry flour; stir it over the fire until it bubbles; then gradually stir in a pint of cream, a teaspoonful of salt, a quarter of a teaspoonful of white pepper, the same of grated nutmeg, and a very small pinch of cayenne. Next, put in a pint of terrapin meat and stir all until it is scalding hot. Move the saucepan to the back part of the stove or range, where the contents will keep hot but not boil; then stir in 4 well-beaten yolks of eggs; do not allow the terrapin to boil after adding the eggs, but pour it immediately into a tureen containing a tablespoonful of lemon juice. Serve hot.



POULTRY AND GAME.

A fowl to be stewed should be dropped in cold water; this extracts the juices and renders the gravy richer. To be boiled whole and preserve the juices, it should be put in boiling water.

A lump of charcoal put inside a dressed fowl will preserve it fresh. Packers would do well to remember this.

Half a teacup of rice boiled with chickens make them look white.

A little salt pork boiled with chickens improves the flavor for many. If pork is used no salt is required.

The giblets of a fowl are the neck, pinions, gizzard, heart and liver.

Lard rubbed over a fowl that is prepared for roasting, or thin slices of fat pork laid on the upper part, will prevent burning.

Chickens only should be scalded; other fowls and game should be picked dry until the feathers are removed, except the down. Pour boiling water over them; this will swell the fowl, when the down can be rubbed off. Rolling up first in a piece of old blanket for ten minutes will help somewhat. The hair may be singed with a burning paper.

To Select a Chicken.—Buy a chicken with firm flesh, yellow skin and legs. If young, the cock will have small spurs, and both cock and hen will have soft, smooth legs and tender skin; the lower part of the breast bone will be cartilage, soft and pliable. If old, the opposite.

Poultry, full grown, have the best flavor, and are good for roasting, fricassees, and stewing. Older ones make good soup, or may be served boiled. Spring chickens should only be broiled or fried. Be sure that they are fresh, and free from any unpleasant odor. They should be drawn as soon as possible after they are killed, and hung away in a cool, dry place for at least twenty-four hours before cooking. If cooked as soon as killed, they are hard and tough. If frozen, they should be placed in a warm room to thaw several hours before they are wanted.

To Clean.—Cut off the head and feet at the first joint, split the skin on the back of the neck, then detach the skin from the neck and draw it down over the breast, and take out the crop without breaking it. Now, cut the neck off close to the body. The skin is then left to cover the place where the neck was cut off. Turn the chicken around, make a vent under the rump large enough to draw the chicken easily. Take out all the internal organs—the heart, liver, gizzard, lungs, entrails and eggs, if there are any, being very careful not to break the gall-bag (a small sack of a blue-green color about an inch long attached to the liver) or entrails, as the contents of either would render the fowl uneatable unless thoroughly washed. Never wash or soak poultry or game unless you have broken something; then do it quickly as possible, and wipe dry immediately. But fowls, and various kinds of game, when bought at our city markets, require a more thorough cleansing than those sold in country places, where as a general thing the meat is wholly dressed. In large cities they lie for some length of time with the intestines undrawn, until the flavor of them diffuses itself all through the meat.

rendering it distateful. In this case, it is safe after taking out the intestines, to rinse out in several waters, and in next to the last water, add a teaspoonful of baking soda; say to a quart of water. This process neutralizes all sourness, and helps to destroy all unpleasant taste in the meat.

To Cut up a Chicken.—Cut off the wings and legs at the joint which unites them to the body, separate the first joint of the leg from the second, cut off the oil-bag, separate the back and breast, cut the neck from that part of the back to which the ribs are attached, turn the skin off the neck, and take out all lumps and stringy substances, clean the gizzard by making an incision through the thick part and first lining, peeling off the fleshy part, leaving the inside whole and ball-shaped; if the lining breaks, open the gizzard, pour out contents, peel off inner lining, and wash thoroughly. When young chickens are to be baked, with a sharp knife open the back at the side of the back bone, press apart, and clean as above directed, and place in dripping-pan, skin side up.

Poultry may be baked so that its wings and legs are soft and tender, by being placed in a deep roasting pan with close cover, thereby retaining the aroma and essences by absorption while confined. These pans are a recent innovation, and are made double with a small opening in the top for giving vent to the accumulation of steam and gases when required. Roast meats of any kind can also be cooked in the same manner, and it is a great improvement on the old plan.

To Stuff for Baking.

Stuff the breast first, but not too full, or it will burst in cooking; stuff the body rather fuller than the breast, sew up both openings with strong thread, and sew the skin of the neck over upon the back or down upon the breast. These threads must be carefully removed before sending to the table. Lay the points of the wings under the back, and fasten in that position with a skewer run through both wings and held in place with twine; press the legs as closely toward the breast and side bones as possible, and fasten with a skewer run through the body and both thighs, push a short skewer through above the tail, and tie the ends of legs down with a twine close upon the skewer (or, if skewers are not used, tie well in shape with twine); rub over thoroughly with salt and pepper, then lard, in the following manner: Hold the breast over a

clear fire for a minute, or dip it in boiling water. To make the flesh firm, cut strips of firm fat bacon, two inches long, and an eighth of an inch wide, and make four parallel marks on the breast, put one of these strips of bacon-fat (called lardoons) securely into the split end of small larding-needle, and insert it at the first mark, bringing it out at the second, leaving an equal length of fat protruding at each end; continue inserting these strips, at intervals of half an inch down these two lines, and then do the same with the two others. For poultry use a small larding-needle; the large ones are used for larding beef or veal. The process is very simple, and any one who likes to bring out dainty dishes, will be more than repaid for the little trouble in learning how. All white-fleshed birds are improved by larding (as well as veal and sweetbread).

Chicken Larded and Roasted.

After preparing chicken as above directed, place in a baking pan, put a tablespoonful of butter and a half teaspoonful of salt in the pan, place in a quick oven, and baste every ten minutes. Roast fifteen minutes to every pound, if the chicken is young. Serve with brown sauce.

Smothered Chicken.

Singe a young chicken, and split it down the back. Take out the intestines. Wipe it with a damp towel. Lay the chicken, with inside downward, in a baking pan, breaking the breast bone to make it lie flat. Spread the breast with a quarter pound of butter, dredge with pepper. Put a teaspoonful of salt and a half cup of water in the bottom of the baking pan, place it in a hot oven, cover with another pan, let it bake for half an hour, basting every ten minutes. Now remove the upper pan, turn the chicken, baste it well on the inside, cover again, and bake for another half hour. When done, place it on a hot dish; put the pan in which the chicken was cooked on top of the fire to brown, add one tablespoonful of flour, and stir until smooth and brown, then add a half pint of milk, and stir constantly until it boils. Taste to see if properly seasoned; if not, add salt and pepper. Serve in a boat.

Broiled Chickens or Quails.

Cut chicken open on the back, lay on the meat board and pound until it will lie flat, lay on gridiron, place over a bed of coals, broil until

a nice brown, but do not burn. It will take twenty or thirty minutes to cook thoroughly, and it will cook much better to cover with a pie-tin held down with a weight so that all parts of the chicken may lie close to the gridiron. While the chicken is broiling, put the liver, gizzard and heart in a stew pan and boil in a pint of water until tender, chop fine and add flour, butter, pepper, salt, and stir a cup of sweet cream to the water in which they were boiled; when the chicken is done, dip it in this gravy while hot, lay it back on the gridiron a minute, put in the gravy and let boil for half a minute, and send to the table hot. Cook quails in the same way. Serve on toast if preferred.

Chicken Stewed, with Biscuit.

Take chickens, and make a fricassee; just before you are ready to dish it up, have ready two baking tins of rich soda or baking powder biscuits; take them from the oven hot, split them apart by breaking them with your hands, lay them on a large meat platter, covering it, then pour the hot chicken stew over all. Send to the table hot. This is a much better way than boiling this kind of biscuit in the stew, as you are more sure of its being always light.

Chicken Pie with Oysters.

Boil the chicken—a year old is best—until tender, drain off liquor from a quart of oysters, boil, skim, line the sides of a dish with a rich crust, put in a layer of chicken, then a layer of raw oysters, and repeat until dish is filled, seasoning each layer with pepper, salt, and bits of butter, and adding the oyster liquor and a part of the chicken liquor until the liquid is even with the top layer; now cover loosely with a crust having an opening in the center to allow steam to escape. If the liquor cooks away, add chicken gravy or hot water. Bake forty minutes in a moderate oven. Make gravy by adding to chicken liquor left in pot (one quart or more) 2 tablespoonfuls flour, rubbed smooth with 2 tablespoonfuls butter, and seasoned highly with pepper; let cook until there is no raw taste of flour, and salt to taste, and serve.

Jellied Chicken.

Cook six chickens in a small quantity of water, until the meat will part from the bone easily; season to taste with salt and pepper; just as soon as cold enough to handle, remove bones and skin; place meat in a

deep pan or mould, just as it comes from the bone, using gizzard, liver and heart, until the mould is nearly full. To the water left in the kettle, add three-fourths of a box of Cox's gelatine (some add juice of lemon), dissolved in a little warm water, and boil until it is reduced to a little less than a quart, pour over the chicken in the mould, leave to cool, cut with a very sharp knife, and serve. The slices will not easily break up if directions are followed.

Pressed Chicken.

Take one or two chickens, boil in a small quantity of water with a little salt, and when thoroughly done, take all the meat from the bones, removing the skin, and keeping the light meat separate from the dark; chop and season to taste with salt and pepper. If a meat presser is at hand take it, or any other mould such as a crock or pan will do; put in a layer of light and a layer of dark meat till all is used, add the liquor it was boiled in, which should be about one teacupful, and put on a heavy weight; when cold cut in slices. Many chop all the meat together, add one pounded cracker to the liquor it was boiled in, and mix all thoroughly before putting in the mould; either way is nice. Boned turkey can be prepared in the same way, slicing instead of chopping.

Breaded Chicken.

Prepare young chickens as for fricassee by cutting them into pieces. Dip each piece in beaten egg, then in grated bread crumbs or rolled cracker; season them with pepper and salt, and a little minced parsley. Place them in a baking-pan, and put on the top of each piece a lump of butter, add half a cupful of hot water; bake slowly, basting often. When sufficiently cooked take up on a warm platter. Into the pan pour a cup of cream or rich milk, a cupful of bread crumbs. Stir it well until cooked, then pour it over the chicken. Serve while hot.

Chicken Croquettes.

Boil two fowls weighing five pounds each, till very tender, mince fine, add 1 pint cream, half pound butter, salt and pepper to taste; shape oval in a jelly glass or mould. Fry in lard like doughnuts until brown.

Potted Chicken.

Strip the meat from the bones of a cold roast fowl; to every pound of meat allow a quarter of a pound of butter, salt and Cayenne

pepper to taste; 1 teaspoonful of pounded mace, half a small nutmeg. Cut the meat into small pieces, pound it well with the butter, sprinkle in the spices gradually, and keep pounding until reduced to a perfectly smooth paste. Pack it into small jars and cover with clarified butter, about a quarter of an inch in thickness. Two or three slices of ham, minced and pounded with the above, will be an improvement. Keep in a dry place. A luncheon or breakfast dish.

Old fowls can be made very tender by putting into them, while boiling, a piece of soda as large as a bean.

Fricassee Chicken.

Cut up 2 young chickens, put them in a stewpan with just enough cold water to cover them. Cover closely, and let them heat very slowly; then stew them over an hour, or until tender. If they are old chickens, they will require long, slow boiling, often from three to four hours. When tender, season with salt and pepper, a piece of butter as large as an egg, and a little celery, if liked. Stir up 2 tablespoonfuls of flour in a little water or milk, and add to the stew, also 2 well-beaten yolks of eggs; let all boil up one minute; arrange the chicken on a warm platter, pour some of the gravy over it, and send the rest to the table in a boat. The egg should be added to a little of the cooled gravy, before putting with the hot gravy.

A Brown Fricassee of Chicken.

Draw and singe the chicken as directed. Cut it into eleven pieces. First take off the legs with second joints, then separate the second joints from the leg, making four pieces; take off the wings. Now cut through the ribs on either side, unjoint the back and breast, cut the breast in half lengthwise, making two nice pieces; unjoint the back, and make two pieces of lower back. Place a quarter-pound of salt pork or two ounces of butter in a saucepan; when a nice brown, put in the chicken. Stir until every piece is nicely browned, then add 2 tablespoonfuls of flour; stir again, add one pint of boiling water or stock, stir until it boils; add a teaspoonful of salt. Cover and let simmer gently until tender, then add a teaspoonful of onion juice, and a little black pepper. Dish. Put the neck-piece, heart, liver, gizzard, and the back pieces in the center of the dish; put the two pieces of breast on top, the second joints on one side of the plate, the legs crossed on the other. and a wing

at each end of the plate. Pour the sauce over, sprinkle with chopped parsley, and serve.

A White Fricassee of Chicken.

Clean and cut the same as for a brown fricassee. Clean the giblets. Now put the whole in a stewing pan, partly covered with water. Simmer gently until tender. Dish.

The Sauce.—Put 1 large tablespoonful of butter in a frying pan to melt, then add 1 tablespoonful of flour. Mix until smooth, then pour it into the vessel in which the chicken was cooked; stir continually until it boils, then add salt and pepper to taste, and take from the fire; add 1 tablespoonful of cream, the yolks of 2 eggs, and a tablespoonful of chopped parsley. Do not boil after adding the eggs, or the sauce will curdle. Pour over the chicken, and serve. This may be served plain, with truffles, mushrooms, or a border of rice.

Chicken Cecils.

Chicken Cecils may be made the same as meat cecils, using chicken instead of beef or mutton.

Chicken Stew with Dumplings.

Cut up the fowl according to directions. Put over to stew in enough cold water to cover; three hours will be required for a tough fowl. While stewing, throw in a tablespoonful of chopped onion, a small piece of pickled pork cut fine, 1 teaspoonful of salt, one-half teaspoonful of pepper, and a cupful of milk. Thicken with 2 tablespoonfuls of flour rubbed in water.

Have the egg dumplings ready to drop in.

Dumplings.

One pint of milk; 2 eggs well beaten; a pinch of salt, and flour enough to make a batter thick as pound cake. Drop them by spoonfuls in the gravy. Cook five minutes, remove to a dish, put bits of butter and pepper over and serve with the meat. They can be cooked in boiling water, and served with cold meat in the same manner.

Chicken Pot Pie.

One large year-old chicken; 1 pound of lean ham; 4 medium-sized potatoes; salt and pepper.

Make the paste first and stand it in a cool place while you draw and singe the chicken. Cut it up as for a fricassee; pare and cut the potatoes into dice, cut the ham the same size. Now roll out half the paste into a thin sheet. Butter the sides and bottom of a rounding pot, line it with the sheet of paste, and trim the top; roll out these trimmings into a sheet, and cut them into squares. Now put a layer of chicken in the bottom of the pot, then a layer of potatoes, then a sprinkling of ham, salt, pepper, and the squares of paste, then the remainder of the chicken, and then the potatoes, etc. Roll out the remainder of the paste, make a hole in the middle of it, and lay it on top of the last layer, which should be potatoes. Pour in through this hole about 1 quart of boiling water, place it over a moderate fire, and simmer continually for one and a half hours. Half an hour before the pie is done, add 1 tablespoonful of butter, cut into bits, through the hole in top crust. When done, turn it out on a large dish so that the bottom crust will be uppermost.

Rabbit or squirrel pot-pie may be made in the same manner, using two rabbits or three squirrels.

TURKEY.

Young hen turkeys are best for roasting. The legs should be black, the skin white, the breast broad and fat; and the shorter the neck the better. An old hen has reddish rough legs. A gobbler, if young, should have black legs and small spurs, and is always much larger than the hen of the same age. The flesh of an old gobbler is strong and tough, and it can be told by its reddish legs and long spurs.

Roast Turkey with Giblet Sauce.

Clean and prepare exactly the same as roast chicken, using double the amount of stuffing, and roasting fifteen minutes to every pound.

Roast Turkey with Oyster Dressing.

Dress and rub turkey thoroughly inside and out with salt and pepper, steam two hours or until it begins to grow tender, lifting the cover occasionally, and sprinkling lightly with salt. Then take out, loosen the legs, and rub the inside again with salt and pepper, and stuff with a dressing prepared as follows: Take a loaf of stale bread, cut off crust and soften by placing in a pan, pouring on boiling water, draining off immediately and covering closely; crumble the bread fine, add half

a pound melted butter, or more if to be very rich, and a teaspoonful each of salt and pepper, or enough to season rather highly; drain off liquor from a quart of oysters, bring to a boil, skim and pour over the bread crumbs, adding the soaked crusts and one or two eggs; mix all thoroughly with the hands, and if rather dry, moisten with a little sweet milk; lastly, add the oysters, being careful not to break them; or first put in a spoonful of stuffing, and then three or four oysters, and so on until the turkey is filled; stuff the breast first. Flour a cloth and place over the openings, tying it down with a twine; spread the turkey over with butter, salt and pepper, place in a drpping-pan in a well heated oven, add half a pint hot water, and roast two hours, basting often with a little water, butter, salt and pepper, kept in a tin for this purpose and placed on the back of the stove. A swab made of a stick with a cloth tied on the end, is better than a spoon to baste with. Turn until nicely browned on all sides, and about half an hour before it is done, baste with butter and dredge with a little flour—this will give it a frothy appearance.

When you dish the turkey if there is much fat in the pan, pour off most of it, and add the chopped giblets previously cooked until tender, and the water in which they were cooked, now stewed down to about one pint; place one or two heaping tablespoons flour (it is better to have half of it browned) in a pint bowl, mix smooth with a little cream; fill up bowl with cream or rich milk, and add to the gravy in the pan; boil several minutes, stirring constantly, and pour into the gravy tureen; serve with currant or apple jelly. A turkey steamed in this way does not look so well on the table, but is very tender and palatable. It is an excellent way to cook a large turkey.

Boiled Turkey.

Two cups of bread crumbs, 1 tablespoonful of butter, one-half small onion, 2 bay leaves, 1 quart of stock, 25 oysters, 1 large tablespoonful of parsley, 4 cloves, salt and pepper to taste. Draw the turkey; wipe it inside and out, with a damp towel.

To Make the Filling.—Drain the oysters, add them to the bread crumbs, then add the butter, parsley, 1 teaspoonful of salt and a dash of pepper; mix all together.

Fill and truss the same as in roast chicken. Now place the turkey in a baking pan, spread the breast with butter, and put in a very

quick oven to brown, about a half hour. Then take it from the oven, put it into a soup kettle with the onion, bay leaves, cloves and stock. Cover, and let simmer slowly for two hours, or until the turkey is tender. Serve with the following, or oyster sauce:

The Sauce.—One tablespoonful of butter, one-half pint of the liquor in which it was boiled, 1 tablespoonful of flour, yolk of 1 egg, salt and pepper to taste. Put the butter in a frying pan to melt, add to it the flour, mix well; add the liquor and stir constantly until it boils; add salt and pepper, take from the fire, and add the beaten yolk.

If you use wine, 4 tablespoonfuls of sherry may be added to the stock when you put the turkey on to simmer.

Serve cranberry sauce with it.

Boned Turkey.

To bone, proceed in exactly the same manner as for boned chicken. When boned, fill with the following: One pair of chickens weighing about eight pounds, 1 cold boiled tongue, 1 pint of mushrooms or truffles, 1 pound of sausage meat, 2 tablespoonfuls of chopped parsley. Chop the uncooked meat of the chickens very fine. Cut the tongue into very thin slices. Cut the mushrooms also into slices; spread the turkey out on the table, with the inside up and the rump toward you; dust it well with salt and pepper. Now put on a layer of sausage meat, then a layer of mushrooms, then a layer of chopped chicken, then a layer of tongue, then a sprinkling of parsley and so on until you have used nearly all the materials given. Mix the remaining materials, which should be just enough to fill the wings and legs. Bring the two sides of the skin together, giving the turkey a round form, sew it up, turn it over, tuck back the wings and fasten them with a small skewer; bring the legs down by the side of the turkey, and fasten them in the same way. Now finish in precisely the same manner as a boned chicken. (See directions for boned chicken, and read the whole recipe very carefully before beginning).

In selecting poultry to bone, choose those at least a year and a half old, with a smooth, perfect skin, and dry picked.

Wild Turkey.

Draw and singe the same as a chicken. Wipe inside and out carefully with a damp towel. Make a stuffing from 2 cups of stale bread, a

quarter-pound of salt pork chopped fine, a teaspoonful of salt, and a quarter teaspoonful of pepper, mixed well together. Stuff the space from which the crop was taken, allowing room for the filling to swell, then put the remainder in the body of the bird. Truss. Place in a baking-pan, cover the breast with thin slices of fat pork, put a half-cup of water in the pan, and bake in a quick oven fifteen minutes to every pound. After one hour, cool the oven slightly, put a teaspoonful of salt in the pan, and baste with melted butter every ten minutes at first, afterward with its own gravy. Serve with giblet sauce, the same as tame turkey. Cranberry sauce should always accompany this dish.

Turkey Scollop.

A delicious scollop can be made from the fragments of cold turkey, by chopping fine and placing a layer of bread crumbs in the bottom of a buttered pudding dish, then a layer of turkey, adding any cold dressing that may be left. Have ready 3 or 4 hard-boiled eggs, slice, and add a few slices to each layer of the turkey. Alternate the layers of meat and crumbs, adding bits of butter and seasoning to each, and arrange that the last layer be of crumbs. Dot bits of butter over the top. Thin with hot water or milk what gravy may be left, and pour over it. Milk alone, or even water with a tablespoonful of melted butter, may be used. Cover the dish and bake half an hour. A few minutes before serving, remove the cover and let the scollop brown.

Sliced egg will improve the appearance of the dish.

Turkey Hash.

Cut the remnants of turkey from a previous dinner into pieces of equal size. Boil the bones in a quart of water, until the quart is reduced to a pint; then take out the bones, and to the liquor in which they were boiled add turkey gravy, if you have any, or white stock, or a small piece of butter with salt and pepper; let the liquor thus prepared boil up once; then put in the pieces of turkey, dredge in a little flour, give it one boil up, and serve in a hot dish.

Turkey Warmed Over.

Pieces of cold turkey or chicken may be warmed up with a little butter in a frying pan; place it on a warm platter, surround it with pieces of small thick slices of bread or biscuit halved, first dipping

them in hot salted water; then place the platter in a warm oven with the door open. Have all ready made the following gravy to pour over all:

Into the frying pan put a large spoonful of butter, 1 or 2 cupfuls of milk, and any gravy that may be left over. Bring it to a boil; then add sufficient flour, wet in a little cold milk or water, to make it the consistency of cream. Season with salt, pepper, and add a little of the dark meat chopped very fine. Let the sauce cook a few moments; then pour over the biscuit and fowl. This will be found a really nice dish.

Wild Ducks.

Most wild ducks are apt to have the flavor of fish, and when in the hands of inexperienced cooks are sometimes unpalatable on this account. Before roasting them, parboil with a small peeled carrot put within each duck. This absorbs the unpleasant taste. An onion will have the same effect, but unless you use onions in the stuffing, the carrot is preferable. Roast the same as tame duck. Or put into the duck a whole onion peeled, plenty of salt and pepper, and a glass of claret; bake in a hot oven twenty minutes. Serve hot with the gravy it yields in cooking and a dish of currant jelly.

Ducks, to be good, must be young and fat, the lower part of the legs and the webbing of the feet soft; the under bill, if the duck is young, will break easily. The breast should be plump and fat.

Roast Wild Duck.

Wild duck should not be dressed too soon after being killed. If the weather is cold it will be better for being kept several days. Bake in a hot oven, letting it remain for five or ten minutes without basting to keep in the gravy, then baste frequently with butter and water. If overdone it loses flavor, thirty to forty minutes in the right kind of an oven being sufficient. Serve on a very hot dish, and send to table as hot as possible with a cut lemon and the following sauce: Put in a tiny saucepan a tablespoonful each of Worcestershire sauce and mushroom catsup, a little salt and cayenne pepper, and the juice of half a lemon. Mix well, make it hot, remove from the fire, and stir in a teaspoonful of made mustard. Pour into a hot gravy boat.

Tame Duck Roasts.

Draw and singe the same as chicken. Wipe inside and out with a damp towel. Make a stuffing from 1 cup of bread crumbs, 1 teaspoonful

of powdered sage, 1 boiled onion, mashed fine, 1 large tablespoonful of butter, 1 teaspoonful of salt, a quarter teaspoonful of pepper. Mix the whole well, and fill the space from which the crop is taken and the body of the duck, sew and truss them the same as a chicken. Place in a baking pan, cover the breast with a thin slice of bacon, add a half cup of water and a half teaspoonful of salt to the pan, and bake in a quick oven (if a full grown duck) one and a quarter hours, basting every ten minutes. Serve with a sauce made from the giblets same as roast chicken. If ducklings, roast only forty-five minutes.

Green peas and apple sauce should be served with roast duck, or cranberry sauce and currant jelly.

Braized Ducks.

Prepare a pair of fine young ducks, the same as for roasting, place them in a stewpan together with two or three slices of bacon, a carrot, an onion stuck with two cloves, and a little thyme and parsley. Season with pepper, and cover the whole with a broth, adding to the broth a gill of white wine.

Canvas-Back Duck.

The epicurean taste declares that this special kind of bird requires no spices or flavors to make it perfect, as the meat partakes of the flavor of the food that the bird feeds upon, being mostly wild celery; and the delicious flavor is best preserved when roasted quickly with a hot fire. After dressing the duck in the usual way, by plucking, singeing, drawing, wipe it with a wet towel, truss the head under the wing; place it in a dripping pan, put it in the oven, basting often, and roast it half an hour. It is generally preferred a little underdone. Place it when done on a hot dish, season well with salt and pepper, pour over it the gravy it has yielded in baking, and serve it immediately while hot.

Geese and Goslings.

As geese live to a great age, care should be taken in selecting. They are not good when over three years old. A young goose has down on its legs, and the legs are soft and yellow; like a turkey, as it grows older, the legs change to a reddish color.

Roast Goose.

Draw, clean, and singe the goose the same as a chicken. Wipe it inside and out with a damp towel. Fill with potato or onion stuffing

(see recipe for same). Sew it up and truss, being careful not to fill it too full, as dressing always swells while cooking. Place it in a baking pan, put a cup of water and a teaspoonful of salt in the pan, and place in a quick oven. Roast twenty-five minutes to every pound, basting every ten minutes; after the goose has been roasting one hour, cool the oven, and roast the remainder of the time at a moderate heat. Serve with giblet sauce made the same as for roast chicken.

Apple sauce should always be served with roast goose.

Goslings may be roasted in the same manner, allowing fifteen minutes to every pound.

Goose Stuffed with Sauerkraut.

Draw and singe the goose as directed. Wipe it inside and out with a damp towel, and fill with sauerkraut. Sew it up, tie into shape, and place it in a large kettle, cover it with about two quarts of sauerkraut, cover the whole with boiling water, and simmer gently for three hours. At the end of this time take out the goose, place it in a baking pan, baste it with melted butter, dredge the breast thickly with flour, put it in a quick oven until a nice brown (about one hour). Serve in a bed of the boiled sauerkraut.

Guinea Fowls.

A young guinea fowl makes a most delicious fricassee. Draw, singe, and cut up the same as fricassee of chicken. Put a quarter of a pound of sliced bacon into a stewing-pan; when brown, add the guinea fowl, and stir over the fire until every piece is a golden brown. Now add to every pair of guinea fowls 2 tablespoonfuls of flour; stir until thoroughly mixed; then add 1 pint of boiling water, a teaspoonful of salt, three or four dashes of black pepper. Stir continually until it boils. Cover, and simmer gently about one and a half hours, or until the fowls are tender when pierced with a fork. When done, taste to see if properly seasoned; if not, add more salt and pepper, and serve.

Potato croquettes are a nice accompaniment to this dish.

Roast Pigeons.

Pigeons lose their flavor by being kept more than a day after they are killed. They may be prepared, and roasted or broiled the same as chickens; they will require from twenty to thirty minutes' cooking.

Make a gravy of the giblets or not, season it with pepper and salt, and add a little flour and butter.

Pigeons Stewed.

Dress and stuff as for roast, or use an apple dressing; put them in a stewpan with the breast down; turn in more than enough water to cover them; when stewed nearly tender put in half cup of butter to every 12 pigeons; thicken the gravy with 2 or 3 teaspoonfuls of browned flour rubbed smooth in a little cold water. If wished brown, take up when tender, and fry brown in pork dripping. Arrange on a platter and pour the gravy over.

Pigeon Pie.

Pick and kill 4 wild pigeons, the same as chicken. Cut them into halves, put them into a baking-pan, baste with melted butter, and bake in a quick oven for forty-five minutes, basting with melted butter, salt and pepper every ten minutes, using in all about 2 tablespoonfuls of butter, a half-teaspoonful of salt, and a dash of pepper. At the end of this time, take them out. Line a two-quart tin basin or a raised pie-mould with plain butter paste. Have ready 1 pound of ham cut into dice, 6 hard-boiled eggs sliced. Put a layer of pigeons in the bottom, then ham, then eggs, then salt, pepper, and a few bits of butter, then pigeon, and so on, until all is used. Cover with a thick sheet of paste; make a hole in the center, and ornament with some leaves and flowers cut out of the paste trimmings. Bake in a quick oven for thirty minutes, or until the paste is done. Put 2 tablespoonfuls of butter in the pan in which they were roasted, stir in over the fire until a nice brown, then add 2 tablespoonfuls of flour, and mix until smooth; add 1 pint of boiling water, salt and pepper to taste; stir continually until it boils; take from the fire, add the beaten yolk of 1 egg, and pour into the pie through a funnel, placed in the hole in the center of top crust, and it is ready to serve. It is most delicious.

Tame pigeons may be used, but are not as good as the wild ones.

Broiled Pigeons or Squabs.

Split them down the back and broil the same as a chicken; seasoning well with salt, pepper, and plenty of butter. Broil slices of salt pork, very thin; place a slice over each bird and serve.

Baked Squabs.

Six squabs, 1 gill of stock, 2 tablespoonfuls of butter, one-quarter pound bacon, salt and pepper to taste. Clean and truss the birds. Rub the breasts with a piece of onion. Divide the butter into six equal parts, put one part into each squab, and with it one cranberry. Now put them into a baking-pan, cut the bacon in thin slices, put one slice over the breast of each bird, add the stock, salt and pepper, and bake in a very quick oven (420° Fahr.) for three-quarters of an hour, basting every ten minutes.

Put the livers and hearts in a stewing pan to boil at the same time you put the birds in the oven. Serve the squabs on buttered toast with the following sauce poured around them :

Remove the bacon from the pan, then put into it 1 tablespoonful of butter, and brown, add 1 tablespoonful of flour, and the livers and hearts mashed fine. Mix all well together, add a half-pint of stock, stir constantly until it boils, add salt and pepper. Serve green peas as an accompaniment to this dish.

To Roast Woodcocks, Snipes, or Plovers.

Pick the birds, singe, and take out the crop and entrails. Cut the wings off at the second joint—that is, the second from the tip. Scald the legs and peel the skin off the feet and lower part of legs; pick the necks all the way up to the head; then singe, fold the legs close to the body, and run the bill of the bird through both legs and the body. Cover the breast with thin slices of bacon, and fasten with twine. Now place the birds in a baking pan with a square of toasted bread under each bird to catch the gravy; put them in a hot oven or before a good fire. Roast thirty-five minutes, basting every five minutes, the first time with melted butter and afterward with the gravy in the pan. Remove the bacon five minutes before the birds are done, baste them with melted butter, dust with salt and pepper, and put back to brown. Serve on a heated dish with the squares of toast under them. Garnish with parsley and a spoonful of currant jelly. We will say to those who prefer the trail, as it is called, proceed as directed above, only do not draw the bird.

Game Pie.

Clean well, inside and out, a dozen small birds, quail, snipe, woodcock, etc., and split them in half; put them in a sauce-pan with about 2

quarts of water; when it boils, skim off all scum that rises; then add salt and pepper, a bunch of minced parsley, 1 onion chopped fine, and 3 whole cloves. Cut up half a pound of salt pork into dice, and let all boil until tender, using care that there be enough water to cover the birds. Thicken this with 2 tablespoonfuls of browned flour and let it boil up. Stir in a piece of butter as large as an egg; remove from the fire and let it cool. Have ready a pint of potatoes cut as small as dice, and a rich crust made. Line the sides of a buttered pudding dish with the crust; lay in the birds, then some of the potatoes, then birds and so on, until the dish is full. Pour over the gravy, put on the top crust, with a slit cut in the center, and bake. The top can be ornamented with pastry leaves in a wreath about the edge, with any fancy design placed in the center across the slit.

Blackbird Pie.

Blackbird pie may be made the same as pigeon pie, using 1 dozen blackbirds instead of 4 pigeons.

To Roast Rail and Reed Birds.

Pick, draw, and singe the birds. Cut off the ends of the wings and the feet. Leave the heads on. Wipe the birds, inside and out, and wrap each in a thin slice of bacon. Take a skewer long enough to hold six birds, run the skewer through the bacon and the bodies of the birds, fasten them on the spit and roast before a clear fire fifteen minutes, basting almost constantly with their own dripping. Serve each bird on a square toast garnished with parsley—of course, removing the skewer and bacon.

Or, wrap the birds in bacon and tie with twine, place them in rows in a baking pan, and bake in a quick oven fifteen minutes, basting three or four times with their own dripping. When done, remove the bacon and strings, serve on squares of buttered toast with the gravy from the pan poured around them. Garnish with parsley.

All small birds, such as meadow larks, robins, blackbirds and sparrows, may be cooked in the same manner.

Quail on Toast.

Dress carefully, removing the feathers without scalding. Split down the back, put in salt water for a time, then dry, butter carefully,

season with pepper and salt and broil on a gridiron, turning frequently. When done butter well and serve on hot buttered toast, a quail, breast up, on each slice. Serve on a hot dish. Garnish with currant jelly.

Prairie Chickens Baked or Roasted.

Prepare the same as for roasted pigeons, omitting the oysters from the stuffing, and adding chopped parsley and summer savory. Moisten the dressing with melted butter and pour a very little water in the dripping-pan; baste with melted butter; cook one hour unless the bird is very tough. They may be split down the back and baked without stuffing, same as woodcock.

To Roast Partridges, Pheasants, Quails or Grouse.

Carefully cut out all the shot, wash thoroughly but quickly, using soda in the water; rinse again, and dry with a clean cloth. Stuff them and sew them up. Skewer the legs and wings to the body, larder the breast with very thin slices of fat salt pork, place them in the oven, and baste with butter and water before taking up, having seasoned them with salt and pepper; or you can leave out the pork and use only butter, or cook them without stuffing. Make a gravy of the drippings thickened with browned flour. Boil up, and serve in a boat.

These are all very fine broiled, first splitting down the back, placing on the gridiron the inside down; cover with a baking tin, and broil slowly at first. Serve with cream gravy.

Larks.

Clean, wipe dry, brush them over with the yolk of egg, roll in bread crumbs and roast in a quick oven for ten or fifteen minutes. Baste with butter and keep them covered with bread crumbs while roasting. Serve the crumbs under the birds and lay slices of lemon on them.

Rabbits or Hares.

To select, the body should be rather stiff, free from any unpleasant odor, and the flesh of reddish appearance. If young, it will have soft paws and ears; if old, the ears will be stiff and the edges rough, the paws hard and worn.

Tame rabbits, as a rule, are not fit to use.

Rabbits, which are in the best condition in midwinter, may be

fricasseed like chicken in white or brown sauce. To make a pie, first stew till tender, and make like chicken pie. To roast, stuff with a dressing made of bread crumbs, chopped salt pork, thyme, onion, and pepper and salt, sew up, rub over with a little butter, or pin on it a few slices of salt pork, add a little water in the pan, and baste often. Serve with mashed potatoes and currant jelly.

Snow Birds.

One dozen thoroughly cleaned birds; stuff each with an oyster, put them into a yellow dish, and add 2 ounces of boiled salt pork and 3 raw potatoes cut into slices; add a pint of oyster liquor, an ounce of butter, salt and pepper; cover the dish with a crust, and bake in a moderate oven.

Roasted Rabbit.

After skinning and cleaning, lay in salt water for an hour. Parboil the heart and liver, mince them with a slice of fat salt pork, and add thyme, onion, pepper and salt, and bread crumbs moistened with water in which the giblets were boiled. Mix with a beaten egg. Stuff the rabbit with this, sew up, rub the body with butter or tie over it a few slices of fat pork. Put a cup or more of water into the dripping pan. Baste often. An hour will generally suffice for cooking it. Dredge with flour before taking it from the oven, and pour melted butter over. When browned remove to a hot dish, and to the gravy add lemon juice, a bit of minced onion, and 1 tablespoonful of flour made smooth with the same quantity of butter. Let boil up and serve in a gravy dish. Garnish the rabbit with slices of lemon and sprigs of green parsley.

Boiled Rabbit—Liver Sauce.

Truss for boiling; cover with hot water and cook gently about 45 minutes, if of medium size. In another vessel, boil the liver for 10 minutes, mince very fine and put it back into the water in which it was boiled, season with butter, pepper and salt, and thicken with flour and pour over the rabbit. Onion sauce is preferred by some, in which case serve it in the same manner as the liver sauce.

Broiled Rabbits.

After skinning and cleaning the rabbits, wipe them dry, split them down the back lengthwise, pound them flat, then wrap them in letter

paper well buttered, place them on a buttered gridiron, and broil over a clear, brisk fire, turning them often When sufficiently cooked, remove the papers, lay them on a very hot platter, season with salt, pepper, and plenty of butter, turning them over and over to soak up the butter. Cover and keep hot in a warming oven until served.

Jugged Hare.

Skin, wipe with a towel dipped in boiling water, to remove the loose hairs, dry thoroughly and cut in pieces, stew with pepper and salt, fry brown, season with 2 anchovies, a sprig of thyme, a little chopped parsley, nutmeg, mace, cloves and grated lemon peel. Put a layer of the pieces with the seasoning into a wide-mouthed jug or a jar, then a layer of bacon sliced very thin, and so on till all is used; add a scant half pint of water, cover the jug close and put in cold water, let boil three or four hours, according to the age of the hare; take the jug out of kettle, pick out the unmelted bacon and make a gravy out of a little butter and flour, with a little catsup. A teaspoon of lemon peel will heighten the flavor.

Squirrel Pot Pie.

Skin, clean and cut up 2 squirrels and make the pot pie after any favored rule for chicken pot pie. (See poultry.)

Squirrels—Fricassed, Stewed or Fried.

Prepare squirrels for these dishes by the rules given for rabbits. Serve with currant jam or jelly.

Roast Haunch of Venison.

To prepare a haunch of venison for roasting, wash it slightly in tepid water, and dry it thoroughly by rubbing it with a clean, soft cloth. Lay over the fat side a large sheet of thickly buttered paper, and next a paste of flour and water about three-quarters of an inch thick; cover this again with two or three sheets of stout paper, secure the whole well with twine, and put down to roast, with a little water in the dripping pan. Let the fire be clear and strong; baste the paper immediately with butter or clarified drippings, and roast the joint from three to four hours, according to its weight and quality. Doe venison will require half an hour less time than buck venison. About twenty minutes before the joint is done remove the paste and paper, baste the meat in every part with butter, and dredge it very lightly with flour; let it take a pale brown color, and

serve hot with unflavored gravy made with a thickening, in a tureen, and good currant jelly. Venison is much better when the deer has been killed in the autumn, when wild berries are plentiful, and it has had abundant opportunities to fatten upon this and other fresh food.

Venison Steaks.

Heat the gridiron well, butter the bars and lay on the steaks, which should be cut from the neck or haunch. Broil thoroughly; venison requires more cooking than beef—saving all of the gravy possible. Serve with currant jelly laid on each piece. Heat the plates.

Venison steaks may be fried also, and served with a very little melted butter and jelly. Two tablespoonfuls of currant jelly melted with butter the size of a walnut, is a very nice sauce.

Venison Stew.

The most inferior cuts will answer. Cut the meat to cook in small pieces; cover with water and boil two hours, adding more boiling water, if necessary. Season; thicken the gravy with browned flour and serve.

Venison Cutlets.

Trim the cutlets nicely. Put them in an earthen vessel, and cover with a marinade made as follows: To every pound of venison allow 4 tablespoonfuls of vinegar, 4 of claret, 2 bay leaves, 1 small onion sliced, sprig of parsley, 4 whole cloves, and a blade of mace; mix, and put into a porcelain kettle, stand over a brisk fire, give one boil and pour over the cutlets. Let stand until next day, turning them three or four times. Next day wipe and lard them, and broil over a quick fire. Serve with the same sauce as venison steaks.

These may also be broiled and served with browned sauce.

Jelly Sauce for Venison.

Strain the gravy into the pan—there should be at least 1 pint. Thicken with 1 tablespoonful of browned flour; add 2 tablespoonfuls of currant jelly; 1 tablespoonful of lemon juice, if convenient; one-half teaspoonful of salt; one-quarter teaspoonful pepper. The neck or shoulder of venison may be roasted without paper or flour paste.

Venison Hashed.

Cut the meat in nice small slices, and put the trimmings and bones into a saucepan with barely water to cover them. Let them stew for an

hour. Then strain the liquid into a stew pan; add to it some bits of butter, rolled in flour, and whatever gravy was left of the venison the day before. Stir in some currant jelly, and give it a boil up. Then put in the meat, and keep it over the fire just long enough to warm it through; but do not allow it to boil, as it has been once cooked already.

Bear Meat.

Bear meat is best roasted. It may be treated the same as pork, cooking twenty minutes to every pound.

Bear Steaks.

Bear steaks may be cooked in a chafing-dish, the same as venison steaks, omitting the currant jelly.

Stuffing for Ducks.

Half pound of fat pork chopped fine, 8 rolled soda crackers, 1 egg, 1 minced onion, 1 pint milk, sage, pepper, and salt.

Apple Stuffing for Game.

Five sour apples, peeled, quartered, and cored. Stew until half done. Add 1 teacup bread crumbs, a sprinkle of cayenne pepper, salt, and 1 teaspoon sage. Mix together, stuff, and roast.

Giblet Stew.

When stewing chickens, remove giblets and serve for lunch as follows: Add a cup of the cream gravy to the giblets, with 2 or 3 cups of cold boiled potatoes cut into half-inch squares. Add a cup of milk, heat slowly. Season with salt and pepper, pour into a dish, and put 1 or 2 sprigs of parsley on the edge.

Bread Stuffing.

One pint of stale bread crumbs, 2 tablespoonfuls of melted butter, 1 teaspoonful of salt, one-fourth teaspoonful of black pepper, 1 tablespoonful of chopped parsley, 1 teaspoonful of sweet marjoram. Mix the bread, salt, pepper, parsley and sweet marjoram together, then moisten with the melted butter, and it is ready to use.

Sage Stuffing.

Make same as preceding recipe, adding two teaspoonfuls of powdered sage.

Onion Stuffing.

This may be made the same as bread stuffing, omitting the sweet marjoram, and adding 2 large tablespoonfuls of chopped onion.

Filling for Boned Chicken or Turkey.

Use two-thirds as much force meat, as the fowl weighs. Lean veal, and lean fresh pork chopped fine, and for each pound, take 1 whole egg, 1 teaspoon of cloves and allspice mixed, 1 teaspoon salt. Instead of the veal, another fowl's flesh may be used. After the bones have been removed, put them in cold water with a bunch of sweet herbs, an onion stuck with 6 or 8 cloves, a carrot and turnip sliced. Let boil, add salt, skim carefully. Prepare the fowl by laying it flat down, spread on a layer of force meat, then strips of fat pork and the liver, then a layer of mushrooms. Then run a string around the edges of the chicken and draw it up like a wallet. Having sewed up the ends, then sew the cut that was first made down the back. Then roll it up in a tight bundle in a towel. Tie the ends like a sack of flour and tie 2 or 3 tapes around the middle as tight as you possibly can. Boil in the above liquor, adding water sufficient to cover it, allowing half an hour to the pound. Take out of the towel, wipe off, wrap in a clean towel and lay on a platter, put another over and place a weight on. Use the remaining liquor for soup. The easiest fowl to bone is a year-old turkey.

Chicken Force Meat.

One four-pound chicken, 1 pint of milk, yolks of 3 eggs, 1 cup of bread crumbs, 1 tablespoonful of chopped parsley, 1 tablespoonful of salt, one-eighth teaspoonful of cayenne, one-fourth teaspoonful of grated nutmeg. Clean and draw the chicken as directed. Take the meat from the bones and chop very fine. (The bones and skin may be used for soup or stock). Put the milk on to boil, add to it the bread crumbs, stir until it thickens, add the yolks of the eggs well beaten; take from the fire, add all the other ingredients, mix, and stand away to cool. Use the same as ham forcemeat.

Dressing or Stuffing for Fowls.

For an eight or ten pound turkey, cut the brown crust from slices or pieces of stale bread until you have as much as the inside of a pound loaf; put it into a suitable dish, and pour tepid water (not warm, for

that makes it heavy) over it; let it stand one minute, as it soaks very quickly. Now take up a handful at a time and squeeze it hard and dry with both hands, placing it, as you go along, in another dish; this process makes it very light. When all is pressed dry, toss it all up lightly through your fingers; now add pepper and salt—about a teaspoonful—also a teaspoonful of powdered summer savory, the same amount of sage, or the green herb minced fine; add half a cup of melted butter, and a beaten egg, or not. Work thoroughly all together, and it is ready for dressing either fowls, fish or meats. A little chopped sausage in turkey dressing is considered by some an improvement, when well incorporated with the other ingredients. For geese and ducks the stuffing may be made the same as for turkey, with the addition of a few slices of onion chopped fine.

Oyster Dressing.

This is made with the same ingredients as the above, with the exception of half a can of oysters drained, slightly chopped and added to the rest. This is used mostly with boiled turkey and chicken, and the remainder of the can of oysters used to make an oyster sauce to be poured over the turkey when served; served generally in a separate dish, to be dipped out as a person desires.

These recipes were obtained from an old colored cook, who was famous for his fine dressings for fowls, fish and meats, and his advice was, always soak stale bread in cold liquid, either milk or water, when used for stuffing for puddings, as they were much lighter. Hot liquid makes them heavy.

MEATS AND SUITABLE SAUCES.

Roast Beef: Tomato sauce, grated horseradisn, mustard, cranberry sauce, pickles.

Roast Pork: Apple sauce, cranberry sauce.

Roast Veal: Tomato sauce, mushroom sauce, onion sauce and cranberry sauce. Horseradish and lemons are good.

Roast Mutton: Currant jelly, caper sauce.

Boiled Mutton: Onion sauce, caper sauce.

Boiled Fowls: Bread sauce, onion sauce, lemon sauce, cranberry sauce, jellies. Also cream sauce.

Roast Lamb: Mint sauce.

Roast Turkey: Cranberry sauce, currant jelly.

Boiled Turkey: Oyster sauce.

Venison or Wild Ducks: Cranberry sauce, currant jelly, or currant jelly warmed with port wine.

Roast Goose: Apple sauce, cranberry sauce, grape or currant jelly.

Boiled Fresh Mackerel: Stewed gooseberries.

Boiled Blue Fish: White cream sauce, lemon sauce.

Broiled Shad: Mushroom sauce, parsley or egg sauce.

Fresh Salmon: Green peas, cream sauce.

Pickles are good with all roast meats, and in fact, are suitable accompaniments to all kinds of meats in general.

Spinach is the proper accompaniment to veal; green peas to lamb.

Lemon juice makes a very grateful addition to nearly all the insipid members of the fish kingdom. Slices of lemon cut into very small dice and stirred into drawn butter and allowed to come to the boiling point, served with fowls, is a fine accompaniment.

Vegetables Appropriate to Different Meats.

Potatoes are good with all meats. With fowls they are nicest mashed. Sweet potatoes are most appropriate with roast meats, as also are onions, winter squash, cucumbers and asparagus.

Carrots, parsnips, turnips, greens and cabbage are generally eaten with boiled meat, and corn, beets, peas and beans are appropriate to either boiled or roasted meat. Mashed turnip is good with roast pork and with boiled meats. Tomatoes are good with almost every kind of meats, especially with roasts.

To be a good cook, one must be a good judge of meats. Beef is in most general favor, and takes natural precedence in the list.

In selecting meat it is essential that we understand how to choose; in beef it should be smooth, fine grain, of a clear bright red color, the fat white, and will feel tender when pinched with the fingers. Will also have abundant kidney fat or suet. The choicest pieces for roast are the sirloin, fore and middle ribs.

Veal, to be good, should have the flesh firm and dry, fine grained and of a delicate pinkish color, and plenty of kidney fat; the joints stiff.

Mutton is good when the flesh is a bright red, firm and juicy and a close grain, the fat firm and white.

If a roast is rolled by the butcher, have him send home the bones for soup.

In boiling fresh meat, to make it rich and nutritious, it should be placed in a kettle of boiling water (pure soft water is best), skimmed well as soon as it begins to boil, and placed where it will slowly but constantly boil. The meat should be occasionally turned and kept well under the water, and fresh hot water supplied, as it evaporates very rapidly in boiling.

No salt should be added until the meat is nearly done, as it extracts the juices if added too soon.

Salt meat should be put on in cold water so that it may freshen in cooking. Allow twenty minutes to the pound for fresh, and thirty-five for salt meats, the time to be modified, of course, by the quality of the meat. A pod of red pepper in the water will prevent any unpleasant odor from filling the house.

Roasting proper is almost unknown in these days of stoves and ranges—baking, a much inferior process, having taken its place. In roasting the joint is placed close to a brisk fire, turned so as to expose every part to the heat, and then moved back to finish in a moderate heat. The roast should be basted frequently with the drippings, and, when half cooked, with salt and water, which has a tendency to keep the meat moist.

To roast in oven, the preparations are very simple. The fire must be bright and the oven hot. The roast will need no washing if it comes from a cleanly butcher; wiping with a towel dampened in cold water is all that is needed; if washing is necessary, dash over quickly with cold water and wipe dry.

If the oven is too hot to hold the hand in for only a moment, then the oven is right to receive the meat.

While the meat is in the oven, keep the fire hot and bright, baste several times, and when about half done turn it, always keeping the thick part of the meat in the hottest part of the oven. Take care that every part of the roast, including the fat of the tenderloin, is cooked so that the texture is changed.

If the fire has been properly made, and the roast is not large, it should not require replenishing, but, if necessary, add a little fuel at a time, so as not to check the fire, instead of waiting until a great deal must be added to keep up the bright heat. Most persons like roast beef and mutton underdone, and less time is required to cook them than for pork and veal or lamb, which must be very well done. Fifteen minutes to the pound and fifteen minutes longer is the rule for beef and mutton, and twenty minutes to the pound and twenty minutes longer for pork, veal and lamb. The directions for beef apply equally well to pork, veal, mutton and lamb.

Broiled meats should be placed over clear, red coals, free from smoke, giving out a good heat, but not too brisk, or the meat will be hardened and scorched; but if the fire is dead, the gravy will escape, and drop upon the coals, creating a blaze which will blacken and smoke the meat. Turn steaks and chops frequently, that every part may be evenly done—do not stick a fork into the lean part; always in the fat or outer skin. When the meat is broiled sufficiently, it should be laid on a hot buttered dish and seasoned. The best pieces for broil are the porter-house, sirloin, and rump.

To thaw frozen meat, place in a warm room over night, or lay it for a few hours in cold water—the latter plan being the best. The ice which forms on the surface as it thaws, is easily removed. If cooked before it is entirely thawed, it will be tough. Meat once frozen should not be allowed to thaw until just before cooking.

Beef suet may be kept a long time in a cool place without freezing, or by burying it deep in the flour barrel so as to entirely exclude the air.

The garnishes for meats are parsley, slices of lemon, sliced carrot, sliced beets, and currant jelly.

In cold weather, great care should be taken to heat plates to serve at table, more especially, when mutton isused. Many a good dinner has been spoiled by a showing of cold mutton tallow on a still colder plate. Either set them in the warming oven or in hot water for a few minutes.

Salt pork for frying can be very much improved by slicing for use and freshening over night in sweet milk, or milk and water can be used half and half.

Meat that is baking too fast may be covered with a buttered paper.

To Keep Meat from Flies.

Put in sacks, and surround with straw so the flies cannot reach through. Three-fourths of a yard of yard-wide muslin is the right size for the sack. Put a little straw in the bottom, then put in the ham and lay straw in all around it; tie it tightly, and hang it in a cool, dry place. Be sure the straw is all around the meat, so the flies cannot reach through to deposit the eggs. (The sacking must be done early in the season before the fly appears). Muslin lets the air in, and is much better than paper. Thin muslin is as good as thick, and will last for years if washed and laid away when emptied.

Broiled Steak.

Heat and grease the bars of the gridiron; have a bright fire, with live coals at the top. Trim the steak nicely, and cut off the little tough end of a porter-house. (This will do better service in the soup-kettle). Lay the steak on the gridiron, put over coals and as soon as seared, turn over and sear the other side. Turn again and again, until sufficiently cooked; take up on a hot platter. Season with butter, pepper and salt. A bit of onion rubbed over the platter before taking up the steak gives a delicate flavor that is delicious.

Garnish broiled steak with a sprig of parsley, and a few slices of lemon.

Beefsteak Smothered in Onions.

Slice the onions thin and drop in cold water; put steak in pan with a little suet. Skim out onions and add to steak, season with pepper and salt, cover tightly, and put over the fire. When the juice of the onions has dried up, and the meat has browned on one side, remove onions, turn steak, replace onions, and fry till done, being careful not to burn.

Fried Steak—To Make Tender.

Rub the steak with saleratus and let stand two hours, or over night. Rinse off quickly and wipe dry. Have a spider well heated, and greased with butter. Put the steak in, turn it often to sear it over and keep the juices inside. Set it on the back part of the stove, covered for a short time. Then remove to a hot platter, and season with butter, pepper and salt. It is easier than broiling, and tastes as well.

Round Steak.

A favorite way of cooking beefsteak in the South, is to take the upper half of the round, fry it in a skillet in its own fat, if sufficient; in drippings, if not. When done, remove, pour in water, and thicken with flour, and make gravy to pour over the whole in a platter.

Dried Beef.

Chip half a pound of dried beef fine; put it in a stewpan, well covered with cold water. When it comes to a boil, pour off, and put over it a pint and a half of milk. Thicken this with a good tablespoon of flour wet with cold milk or water. Put in a bit of butter and pepper, and serve with baked potatoes. A nice breakfast or lunch for home people.

Roast Beef.

Take a rib-piece or loin-roast of seven to eight pounds. Beat it thoroughly all over, lay it in the roasting dish and baste it with melted butter. Put it inside the well-heated oven, and baste frequently with its own fat, which will make it brown and tender. If, when it is cooking fast, the gravy is growing too brown, turn a glass of German cooking wine into the bottom of the pan, and repeat this as often as the gravy cooks away. The roast needs about two hours' time to be done, and must be brown outside but inside still a little red. Season with salt and pepper. Squeeze a little lemon juice over it, and also turn the gravy upon it, after skimming off all fat.

Beefsteak and Oysters.

Broil the steak the usual way. Put 1 quart of oysters with very little of the liquor into a stewpan upon the fire; when it comes to a boil, take off the scum that may rise, stir in 3 ounces of butter mixed with a tablespoonful of sifted flour, let it boil one minute until it thickens, pour it over the steak. Serve hot.

Boiled Corned Beef.

Soak over night if very salt, but if beef is very young and properly corned this is not necessary; pour over it cold water enough to cover it well, after washing off the salt. The rule for boiling meats is twenty-five minutes to a pound, but corned beef should be placed on a part of the stove or range where it will simmer, not boil, uninterruptedly from

four to six hours, according to the size of the piece. If to be served cold, some let the meat remain in the liquor until cold, and some let tough beef remain in the liquor until the next day, and bring it to the boiling point just before serving. Simmer a brisket or plate-piece until the bones are easily removed, fold over, forming a square or oblong piece, place sufficient weight on top to press the parts closely together, and set where it will become cold. This gives a firm, solid piece to cut in slices, and is a delightful relish. Boil liquor down, remove fat, season with pepper or sweet herbs, and save it to pour over finely minced scraps and pieces of beef; press the meat firmly into a mould, pour over it the liquor, and place over it a close cover with a weight upon it. When turned from the mould, garnish with sprigs of parsley or celery, and serve with fancy pickles or French mustard.

Cornbeef should be put over to cook in cold water, and not be taken out of the kettle until cold. This will prevent its being dry.

A Brown Beef Stew.

Put on stove a rather thick piece of beef with little bone and some fat; four hours before needed, pour on just boiling water enough to cover, cover with a close-fitting lid, boil gently, and as the water boils away add only just enough from time to time to keep from burning, so that when the meat is tender, the water may all be boiled away, as the fat will allow the meat to brown without burning; turn occasionally, brown evenly over a slow fire, and make a gravy by stirring flour and water together and adding to the drippings; season with salt an hour before it is done.

Old-Fashioned Boiled Dinner.

Put the corned beef in a large kettle of cold water, soon after breakfast (if for noon dinner). About 10 o'clock put in the salt pork, in a solid piece, 1 or 2 pounds, according to size of family. At the same time wash beets very carefully and put in. If they are very large, put them in an hour earlier. Wash some carrots very thoroughly; if large, put them in at this time; if small, they may be put in with the potatoes. At 11 o'clock, put in peeled turnips, cut in pieces, and your cabbage and a few parsnips. If good-sized peeled potatoes are used, allow a good half hour to boil. Beets will not injure the looks of the other vegetables if the skin is not broken. When done, put them in cold water to

remove the skin, cut lengthwise in three or four pieces, and dish up. Take up the cabbage in a vegetable dish, after draining well. A platter is scarcely large enough to hold such a variety of meat and vegetables, and it is unhandy to cut up the meat; hence, it is better to dish up in separate dishes. A piece of red pepper cooked with a boiled dinner improves it. Grated horseradish, or any bottled sauce, should be served with it. The best dessert with this dinner is a boiled Indian pudding.

Pot Roast of Beef.

Get a solid piece from the round, about 5 pounds. Put in a medium-sized kettle, that can sit in the oven. Put it over the fire in hot water, to cover it. Boil slowly for three hours or more; season well; then remove the meat, and thicken the gravy with flour and water. Put the meat back in; set in the oven; put a cover over and let cook slowly till needed; two hours will not hurt. This mode of cooking will make the toughest beef tender. Serve in a large platter with part of the gravy; but dish up the greater part in a gravy dish.

Roast Beef with Yorkshire Pudding.

When roasting a piece of beef, set it up on a cricket or muffin rings, so that the juice will drop into the pan below; three-quarters of an hour before it is done, mix up the following, and pour into the pan under the meat: One pint of milk, 4 eggs, beaten very light, pinch of salt, 1 cup of flour. Cut in pieces and serve with the roast.

To Fry Beef Liver.

Scald and peel off the edges. Roll in flour that is salted. Fry in butter in a pie-tin on top of the stove. It has a better taste than if cooked in an iron spider.

Beef Heart, Equal to Tongue.

In the forenoon, put the heart into a weak brine. In the evening, change to another brine. In the morning, put to cook in boiling water and cook fully three hours. When tender, have ready a dressing of bread crumbs, mixed with melted butter, and pepper and salt, and stuff it. Put it in an oven twenty minutes, to cook the dressing. Let get cold, and slice very thin; season with a little salt and pepper, if necessary.

Beefsteak Rolls.

Prepare a good dressing, such as you like for turkey or duck; take a round steak, pound it, but not very hard, spread the dressing over it, sprinkle in a little salt, pepper and a few bits of butter, lap over the ends, roll the steak up tightly and tie closely; spread 2 great spoonfuls of butter over the steak after rolling it up, then wash with a well-beaten egg, put water in the bake-pan, lay in the steak so as not to touch the water, and bake as you would a duck, basting often. A half hour in a brisk oven will bake. Make a brown gravy, and send to the table hot.

Spiced Beef. (Excellent.)

For a round of beef weighing 20 or 24 pounds, take one-quarter of a pound of saltpeter, one-quarter of a pound of coarse brown sugar, 2 pounds of salt, 1 ounce of cloves, 1 ounce of allspice, and half an ounce of mace; pulverize these materials, mix them well together, and with them rub the beef thoroughly on every part; let the beef lie for eight or ten days in the pickle thus made, turning and rubbing it every day; then tie it around with a broad tape, to keep it in shape; make a coarse paste of flour and water, lay a little suet finely chopped, over and under the beef; inclose the beef entirely in the paste, and bake it six hours. When you take the beef from the oven, remove the paste, but do not remove the tape until you are ready to send it to the table. If you wish to eat the beef cold, keep it well covered that it may retain its moisture.

Fried Tripe.

Scrape the tripe. Cut it into squares of three inches; boil in salted water; when very tender, take out; cut up smaller; season, roll in flour, and fry brown in hot lard. When done, pour a cup of water in the frying pan, and thicken with flour mixed smooth with vinegar; pour over the tripe hot. Good for breakfast.

Potted Tripe.

Boil, clean and cut up fresh tripe. Three pounds of tripe; 1 very large carrot, turnip, onion, all peeled, a teaspoon of whole cloves, same of whole pepper, 2 bay leaves, a sprig of parsley. Put in a jar. Half cover with broth or water. If broth is used, fill up with water, having a half gill of vinegar in it. Paste the cover on with flour and water, and bake six hours.

To Boil Tripe.

Wash it well in warm water, and trim it nicely, taking off all the fat. Cut into small pieces, and put it on to boil five hours before dinner in water enough to cover it very well. After it has boiled four hours, pour off the water, season the tripe with pepper and salt, and put it into a pot with milk and water mixed in equal quantities. Boil it an hour in the milk and water.

Boil in a saucepan ten or a dozen onions. When they are quite soft, drain them in a colander, and mash them. Wipe out your saucepan and put them on again, with a bit of butter rolled in flour, and a wine-glass of cream or milk. Let them boil up, and add them to the tripe just before you send it to table. Eat it with pepper, vinegar and mustard.

It is best to give tripe its first and longest boiling the day before it is wanted.

Flank Steak.

This is cut from the boneless part of the flank and is secreted between an outside and inside layer of creamy fat. There are two ways for broiling it. One is to slice it diagonally across the grain; the other is to broil it whole. In either case brush butter over it and proceed as in broiling other steaks. It is considered by butchers the finest steak, which they frequently reserve for themselves.

Beef Croquettes.

Take cold roast or corned beef. Put it into a wooden bowl and chop it fine. Mix with it about twice the quantity of hot mashed potatoes well seasoned with butter and salt. Beat up an egg and work it into the potato and meat, then form the mixture into little cakes the size of fish balls. Flatten them a little, roll in flour or egg and cracker crumbs, fry in butter and lard mixed, browning on both sides. Serve piping hot.

Beefsteak Pie.

Cut up rump or flank steak into strips two inches long and about an inch wide. Stew them with the bone in just enough water to cover them until partly cooked; have half a dozen of cold boiled potatoes sliced. Line a baking dish with pie paste, put in a layer of the meat

with salt, pepper, and a little of thinly sliced onion, then one of the sliced potatoes, with bits of butter dotted over them. Then the steak, alternated with layers of potato, until the dish is full. Add the gravy or broth, having first thickened it with brown flour. Cover with a top crust, making a slit in the middle; brush a little beaten egg over it, and bake until quite brown.

Pressed Beef.

First have your beef nicely pickled; let it stay in pickle a week; then take the thin, flanky pieces, such as will not make a handsome dish of themselves; put on a large potful, and let them boil until perfectly done; then pull to pieces, and season just as you do souse, with pepper, salt and allspice; only put it in a coarse cloth and press down upon it some very heavy weight.

The advantage of this recipe is that it makes a most acceptable, presentable dish out of a part of the beef that otherwise might be wasted.

Beef Hash

Chop cold roast beef, or pieces of beefsteak; fry half an onion in a piece of butter; when the onion is brown, add the chopped beef; season with a little salt and pepper; moisten with the beef gravy, if you have any, if not, with sufficient water and a little butter; cook long enough to be hot, but no longer, as much cooking toughens the meat. An excellent breakfast dish. Corned beef makes excellent hash.

Some prefer to let a crust form on the bottom and turn the brown side uppermost. Serve with poached eggs on top. (Excellent.)

Hamburger Steak.

Take a pound of raw flank or round steak, without any fat, bone or stringy pieces. Chop it until a perfect mince; it cannot be chopped too fine. If you request it, the butcher will chop the steak for you. Also chop a small onion quite fine, and mix well with the meat. Season with salt and pepper; make into cakes as large as a biscuit, but quite flat, or into one large flat cake a little less than half an inch thick. Have ready a frying pan, with butter and lard mixed; when boiling hot, put in the steak, and fry brown. Garnish with celery top around the edge of the platter, and two or three slices of lemon on the top of the meat. A brown gravy made from the grease the steak was fried in, and poured over the meat, enriches it.

Stewed Kidneys.

Parboil fifteen minutes, covering with cold water, seasoned with salt and red pepper—first cutting off the fat; skim the water as often as necessary. Take out, cut in mouthfuls, strain the liquor, return them to it, adding 1 head of chopped celery, 2 onions chopped, 12 potatoes sliced, and a piece of butter rolled in flour. Season with pepper and stew slowly until the meat and vegetables are tender. This may be made without the potatoes, when less water will be needed. Thicken with flour. To make the stew brown, fry the kidneys in a little butter before stewing.

Beef Tongue, Boiled.

Wash the tongue carefully and soak twenty-four hours, changing the water at least once. Put it over to cook in cold water and boil from four to six hours, according to the size. The skin should always be removed as soon as taken from the pot. It may be served hot with sprigs of parsley over the root. If to be eaten cold, cut off the root, put a weight upon the tongue, and slice very thinly, garnishing with parsley or curled lettuce leaves.

If the tongue is neither corned nor smoked, but perfectly fresh, the soaking may be omitted, and the tongue boiled in slightly salted water, always remembering to put it over to boil in cold water.

Deviled Tongue.

Take boiled beef tongue, chop very fine, season well with black and red pepper and dry mustard; add a couple of tablespoonfuls of vinegar to moisten, press solid and slice thin. "Deviled" means "very hot" or very highly seasoned.

To Clarify Beef Drippings.

Drippings accumulated from different cooked meats of beef or veal can be clarified by putting it into a basin and slicing into it a raw potato, allowing it to boil long enough for the potato to brown, which causes all impurities to disappear. Remove from the fire, and when cool drain it off from the sediment that settles at the bottom. Turn it into basins or small jars, and set it in a cool place for future use. When mixed with an equal amount of butter it answers the same purpose as clear butter for frying and basting any meats excepting game and poultry.

Mutton drippings impart an unpleasant flavor to anything cooked outside of its kind.

Sweet Breads Fried.

Parboil them as soon as you get them. Remove the tough parts carefully. Let them lie in cold water a short time before using, then roll in cracker crumbs. Season with salt and pepper, and fry.

Sweet Breads with Oysters—Baked.

Boil the sweet breads tender; it will take but five to ten minutes. Season with pepper and salt, add half a cup of cream, tablespoon butter, yolks of 2 eggs, and thicken with a tablespoon of flour made smooth with a little water. Line the bottom and sides of a deep dish with rich pie-paste. Put in the bottom the same quantity of oysters that you have of sweet breads, then the sweet breads, and fill up with the gravy. Cover with crust, and bake until the crust is done.

Fricasseed Sweet Breads.

If they are uncooked, cut into thin slices, let them simmer in a rich gravy for three-quarters of an hour, add a well-beaten egg, 2 tablespoonfuls of cream and a tablespoonful of chopped parsley; stir all together for a few minutes and serve immediately.

Brain Cutlets.

Well wash the brains and soak them in cold water till white. Parboil them till tender in a small saucepan for about a quarter of an hour; then thoroughly drain them, and place them on a board. Divide them into small pieces with a knife. Dip each piece into flour, and then roll them in egg and bread crumbs, and fry them in butter or well clarified dripping. Serve very hot with gravy. Another way of doing brains is to prepare them as above, and then stew them gently in rich stock, like stewed sweetbreads. They are also nice plainly boiled, and served with parsley and butter sauce.

Calf's Head Boiled.

Put the head into boiling water and let it remain about five minutes; take it out, hold it by the ear, and with the back of the knife scrape off the hair (should it not come off easily, dip the head again in boiling water). When perfectly clean, take the eyes out, cut off the

ears, and remove the brain, which soak for an hour in warm water. Put the head to soak in hot water a few minutes to make it look white, and then have ready a stewpan, into which lay the head; cover it with cold water, and bring it gradually to boil. Remove the scum, and add a little salt, which increases it and causes it to rise to the top. Simmer it very gently from two and a half to three hours, or until the bones will slip out easily, and when nearly done, boil the brains fifteen or twenty minutes; skin and chop them (not too finely), and add a tablespoonful of minced parsley which has been previously scalded; also a pinch of pepper, salt; then stir into this 4 tablespoonfuls of melted butter, set it on the back of the range to keep it hot. When the head is done, take it up, and drain very dry. Score the top and rub it over with melted butter; dredge it with flour, and set it in the oven to brown.

When you serve the head, have it accompanied with a gravy boat of melted butter and minced parsley.

Calf's Liver and Bacon.

Slice the liver a quarter of an inch thick; pour hot water over it, and let it remain for a few minutes to clear it from blood; then dry it in a cloth. Take a pound of bacon, or as much as you require, and cut the same number of thin slices as you have of liver; fry the bacon to a nice crisp; take it out and keep it hot; then fry the liver in the same pan, having first seasoned it with pepper and dredged in a little flour; lay it in the hot bacon fat, and fry it a nice brown. Serve it with a slice of bacon on the top of each slice of liver.

Dressing with Roast Beef—Very Nice.

Make a plain dressing, as for turkey or chicken, and bake in the pan with the beef. This is liked by many better than Yorkshire pudding. If the baking pan has no cover, spread the dressing over the top of the meat as well. This will keep the meat moist.

Gravies for Roasts.

These should be thickened with browned flour. Uncooked flour is unpleasant to the eye and raw to the taste. Brown quite a quantity of flour at a time and keep handy in a glass jar or tin box closely covered.

VEAL.

Roast Loin of Veal.

Wash and rub thoroughly with salt and pepper, leaving in the kidney, around which put plenty of salt; roll up, let stand two hours; in the meantime make dressing of bread crumbs, salt, pepper, and chopped parsley or thyme moistened with a little hot water and butter—some prefer chopped salt pork—also add an egg. Unroll the veal, put the dressing well around the kidney, fold, and secure well with several yards white cotton twine, covering the meat in all directions; place in the dripping pan with the thick side down, put to bake in a rather hot oven, graduating it to a moderate heat afterward; in half an hour add a little hot water to the pan, baste often; in another half hour turn over the roast, and when nearly done, dredge lightly with flour, and baste with melted butter. Before serving, carefully remove the twine. A four-pound roast thus prepared will bake thoroughly tender in about two hours. To make the gravy, skim off fat if there is too much in the drippings, dredge some flour in the pan, stir until it browns, add some hot water if necessary, boil a few moments and serve in gravy boat. This roast is very nice to slice down cold for Sunday dinners. Serve with green peas and lemon jelly.

Stuffed Veal.

Have the butcher make an incision for dressing. Use bread crumbs, a taste of onion, a raw egg beaten up, and any herbs that are desired. Stuff, and cook in a moderate oven till well done, about twenty-five minutes to the pound.

Veal Cutlets.

Fry until pretty well done; then take out and dip into beaten egg, and then in rolled crackers, with salt stirred in, and fry again, turning so as to get a nice brown on each side. Make a gravy of water and a spoonful of flour in the frying pan and pour over. Season, if not salted enough; tomatoes are nice, served with cutlets.

Veal Pot Pie.

Take 2 pounds veal—a rib piece is good—cut it in small pieces, put it into a pot, having placed a small plate in the bottom to keep the meat from burning. Put in 2 quarts of water, either hot or cold. Keep it

boiling for about an hour and a half. Then make a quart of flour into biscuit dough, and proceed as directed for chicken pot pie. Be sure that there is water sufficient to cover the meat entirely, when the dumplings are put in, and cover closely for at least twenty minutes. Potatoes may be cooked with it.

Veal Stew.

Boil two and a half pounds of the breast of veal one hour in water enough to cover, add a dozen potatoes, and cook half an hour; before taking off the stove, add 1 pint of milk and flour enough to thicken; season to taste. If preferred, make a crust as for chicken pie, bake in two piepans, place one of the crusts on the platter, pour over the stew, and place the other on top.

Veal Loaf.

Chop fine 3 pounds of leg or loin of veal and three-fourths pound salt pork, chopped finely together; roll 1 dozen crackers, put half of them in the veal with 2 eggs, season with pepper and a little salt if needed; mix all together and make into a solid form; then take the crackers that are left and spread smoothly over the outside; bake one hour, and eat cold.

Veal with Oysters.

Fry 2 pounds tender veal cut in thin bits, and dredged with flour, in sufficient hot lard to prevent sticking; when nearly done add one and a half pints of fine oysters, thicken with flour, season with salt and pepper, and cook until done. Serve hot in covered dish.

Stewed Kidney.

Boil kidneys the night before till tender, turn meat and gravy into a dish and cover over. In the morning, boil for a few moments, thicken with flour and water, add part of an onion chopped very fine, pepper, salt, and a lump of butter, and pour over toasted bread well buttered.

Sweetbreads.

There are two in a calf, which are considered delicacies. Select the largest. The color should be clear and a shade darker than the fat. Before cooking in any manner let them lie for half an hour in tepid water; then throw into hot water to whiten and harden, after which

draw off the outer casing, remove the little pipes, and cut into thin slices. They should always be thoroughly cooked.

Sweetbreads Larded.

Soak in cold water and salt for an hour; then put on in a quart of cold water and a tablespoon of salt, and let come slowly to a boil; then put in cold water to cool sufficiently to handle; then lard them with little strips of dry salted fat pork, one-sixteenth of an inch thick. After they are larded, put in the oven for fifteen minutes; brown them a little, and in the meantime make a garnish of whatever you wish, French green peas, mushrooms, string beans, or a plain white sauce.

Veal Croquettes.

Mince a coffee cup of cold veal in a chopping bowl, adding a little cold ham, and two or three slices of onion, a pinch of mace, powdered parsley and pepper, some salt. Let a pint of milk or cream come to the boiling point, then add a tablespoonful of cold butter, then the above mixture. Beat up 2 eggs and mix with a teaspoonful of corn starch or flour, and add to the rest; cook it all about ten minutes, stirring with care. Remove from the fire, and spread it on a platter, roll it into balls; when cooled, flatten each; dip them in egg and bread crumbs, and fry in a wire basket, dipped in hot lard.

MUTTON.

Broiled Mutton Chops.

Loin of mutton, pepper and salt, a small piece of butter. Cut the chops from a tenderloin of mutton, remove a portion of the fat, and trim them into a nice shape; slightly beat and level them; place the gridiron over a bright, clear fire, rub the bars with a little fat, and lay on the chops. While broiling frequently turn them, and in about eight minutes they will be done. Season with pepper and salt, dish them on a very hot dish, rub a small piece of butter on each chop, and serve very hot and expeditiously. Nice with tomato sauce poured over them.

Mutton Chops (Fried).

Season with salt and pepper, put in skillet, cover closely, and fry five minutes, turning over once; dip each chop in beaten egg, then in cracker or bread crumbs, and fry till tender or nicely browned on each

side; or put in oven in a dripping pan, with a little water, salt and pepper; baste frequently and bake until brown. To broil lamb chops, trim neatly, broil over clear fire, season with pepper and salt, and serve with green peas.

Boiled Mutton with Caper Sauce.

Have ready a pot of boiling water, and throw in a handful of salt; wash a leg of mutton and rub salt through it. If it is to be rare, cook about two hours; if well done, three hours or longer, according to size. Boil a pint of milk, thicken with flour well blended, add butter, salt, pepper and 2 tablespoons of capers, or mint sauce if preferred.

Macaroni Mutton.

Six slices of mutton, one-quarter pound of macaroni, sauce of any kind, pepper, salt, a tablespoon of vinegar, and a little water. Put all together in a stewpan, keep the lid on, and stew gently for one or one and a half hours.

Roasted Leg of Mutton.

Wash and put the leg in a steamer and cook it until tender, then place in a roasting pan, salt and dredge well with flour and set in a hot oven until nicely browned; the water that remains in the bottom of the steamer may be used for soup. Serve with currant jelly.

Irish Stew.

Take 6 mutton chops, 8 potatoes, peeled and cut in two, 6 onions, peeled and sliced. Put into the pot a layer of potatoes, then 2 chops with part of the onions, repeating until all are used. Season with pepper (white if you have it), salt, and a tablespoon of catsup. A slice of fat ham may be added, or butter, if preferred. Put in a pint of water and cover tightly, and let stew very gently for one and one-half hours. Watch that it does not burn.

Baked Mutton with Dressing.

Cut from a leg of mutton slices about half an inch thick. On each slice lay a spoonful of stuffing made with bread crumbs, beaten egg, butter, salt, pepper, sage and summer savory. Roll up the slices, pinning with little skewers or small wooden toothpicks to keep the dressing in. Put a little butter and water in a baking pan with the muttonettes, and

cook in hot oven three-quarters of an hour. Baste often, and when done thicken the gravy, pour over the meat, garnish with parsley, and serve on hot platter.

Mutton Chops.

Place in a dripping pan; season well, and set in a hot oven. This is the nicest way we have ever cooked mutton chops. The gravy may be thickened or not, just as you prefer. It is not necessary to turn them.

Scrambled Mutton.

Two cups of chopped cold mutton, 2 tablespoonfuls of hot water, and a piece of butter as large as an English walnut. When the meat is hot, break in 3 eggs, and constantly stir until the eggs begin to stiffen. Season with pepper and salt.

To Roast Leg of Lamb.

All lamb should be very well cooked, and not put too near the fire at first; from eighteen to twenty minutes to the pound before a clear, but not fierce heat. It may be served with spinach, peas or asparagus.

Lamb Stewed with Peas.

Cut the neck or breast in pieces, put it in a stewpan with some salt pork sliced thin, and enough water to cover it; cover close and let stew until the meat is tender, then skim free from scum, add a quart of green peas shelled, and more hot water if necessary; cover till the peas are done tender, then add a bit of butter rolled in flour, and pepper to taste; let simmer for a few minutes and serve.

Pressed Lamb.

The meat, either shoulder or leg, should be put to boil in the morning with water just enough to cover it; when tender, season with salt and pepper, then keep it over the fire until very tender and the juice nearly boiled out. Remove it from the fireplace in a wooden chopping bowl, season more if necessary, chop it up like hash. Place it in a bread pan, press out all the juice, and put in a cool place to harden. The pressing is generally done by placing a dish over the meat and putting a flatiron upon that. Nice cut up cold into thin slices, and the broth left from the meat would make a nice soup served with it, adding vegetables and spices.

Lamb Patties.

Cut portions of the neck or breast of lamb into small pieces, and, with a little salt pork cut fine, stew gently for ten or fifteen minutes; season with pepper and salt, and a small piece of celery chopped coarsely, also of the yellow top, picked (not chopped) up; stir in a paste made of a tablespoonful of flour, the yolk of 1 egg, and milk to form a thin batter; let all come to a boil, and it is ready for the patties. Make the patties of a light, flaky crust, as for tarts, cut round, the size of a small sauce plate; the center of each, for about three inches, cut half way through, to be raised and serve as a cover. Put a spoonful of the stew in each crust, lay on the top, and serve. Stewed oysters or veal may be used in place of lamb.

PORK.

Roast Pork.

A small loin of pork, 3 tablespoons bread crumbs, 1 onion, half a teaspoon chopped sage, half teaspoon salt, half teaspoon pepper, 1 ounce chopped suet, 1 tablespoon drippings. Separate each joint of the loin with the chopper, and then make an incision with a knife into the thick part of the pork in which to put the stuffing. Prepare the stuffing by mixing the bread crumbs together with the onion, which must have previously been finely chopped. Add to this the sage, pepper, salt and suet, and when all is thoroughly mixed, press the mixture snugly into the incision already made in the pork, and sew together the edges of the meat with needle and thread, to confine the stuffing. Grease well a sheet of kitchen paper, with drippings, place the loin into this, securing it with a wrapping of twine. Put to bake in a dry baking pan, in a brisk oven, basting immediately and constantly as the grease draws out, and roast a length of time, allowing twenty minutes to the pound and twenty minutes longer. Serve with apple sauce or apple fritters.

Broiled Ham.

Cut your ham into thin slices, which should be a little less than one-quarter of an inch thick. Trim very closely the skin from the upper side of each slice, and also trim off the outer edge where the smoke has hardened the meat. If the ham is very salt lay it in cold water for one hour before cooking, then wipe with a dry cloth. Never soak ham in tepid or hot water, as it will toughen the meat.

Broil over a brisk fire, turning the slices constantly. It will require about five minutes, and should be served the last thing directly from the gridiron, placed on a warm platter, with a little butter and a sprinkle of pepper on the top of each slice. If ham or bacon is allowed to stand by the fire after it has been broiled or fried, it will speedily toughen, losing all its grateful juices.

Cold boiled ham is very nice for broiling, and many prefer it to using the raw ham.

Delicious Fried Ham.

Place the slices in boiling water and cook till tender; put in frying pan and brown, and dish on a platter; fry some eggs by dripping gravy over them until done, instead of turning; take up carefully and lay them on the slices of ham.

Boiled Ham.

First remove all dust and mold, by wiping with a coarse cloth; soak it for an hour in cold water, then wash it thoroughly. Cut with a sharp knife the hardened surface from the base and butt of the ham. Place it over the fire in cold water, and let it come to a moderate boil, keeping it steadily at this point, allowing it to cook twenty minutes for every pound of meat. A ham weighing twelve pounds will require four hours to cook properly, as underdone ham is very unwholesome. When the ham is to be served hot, remove the skin by peeling it off, place it on a platter, the fat side up, and dot the surface with spots of black pepper. Stick in also some whole cloves.

If the ham is to be served cold, allow it to remain in the pot until the water in which it was cooked becomes cold. This makes it more juicy. Serve it in the same manner as when served hot.

Spare Ribs.

Spare ribs, as they are sold in the city, are so very spare that it is an improvement to roast them with a dressing of bread crumbs. Lay some ribs in the dripping pan; salt and pepper; spread over them a dressing of crumbs seasoned with pepper, salt and sage; then lay on more spare ribs; put a pint of water in the pan; season; roast till well done; pour off the top for fryings; add more water and thicken for gravy. Fried apples are a nice accompaniment to spare ribs.

Fricatelli.

Chop raw fresh pork very fine, add a little salt, plenty of pepper, and 2 small onions chopped fine, half as much bread as there is meat, soaked until soft, 2 eggs; mix well together, make into oblong patties, and fry like oysters. These are nice for breakfast; if used for supper, serve with sliced lemon.

Boned Ham.

Having soaked a well-cured ham in tepid water over night, boil it till perfectly tender, putting it on in warm water; take up in a wooden tray, let cool, remove bone carefully, press the ham again into shape, return to boiling liquor, remove pot from fire, and let the ham remain in it till cold. Cut across and serve cold.

Stewed Pork Tenderloins.

Heat and grease the spider, put in the tenderloins, and fry both sides brown, but do not cook them through; cover with boiling water, and stew twenty minutes or half an hour; thicken the gravy, and season with pepper and salt. The meat will taste about equal to chicken.

Fried Pork Tenderloins.

Flatten the tenderloins, or split them. Season with salt and pepper and fry in hot fat a nice brown on both sides. Serve hot.

To Keep Fresh Pork.

Roast as many pieces as you wish to keep, all ready for the table; then put them away in lard. All that is necessary is to heat through when wanted, and the lard is just as good as any for frying doughnuts, mush, croquettes, etc.

Pork and Beans.

To every quart of the small white soup beans allow 1 pound of pickled pork. Soak the beans over night in cold water. In the morning wash them well in a colander. Put them on to boil in cold water; at the first boil, drain this water off and cover them with fresh boiling water. Score the rind of the pork and put it in with the beans; simmer gently until you can blow off the skin of the beans. To do this, take three or four beans in your hand, blow hard on them, and if the skin cracks they are done. When done, every bean should be perfectly

whole. Take out the pork and drain. Put the beans into a bean pot (an earthen pot or pipkin with a cover), almost bury the pork in the center of the beans. Add 1 teaspoonful of salt to 1 pint of the water in which the beans were boiled, pour this into the pot, sprinkle with pepper. Pour over the top of the beans 1 large spoonful of molasses, put on the lid, then bake in a very moderate oven for six or eight hours. If wanted for Sunday morning breakfast, put them in the oven on Saturday night, and let them bake all night. Serve with Boston brown bread. They may be baked in an ordinary iron baking pan, but in that case they should be covered with another pan or carefully watched, and baked only two hours. Bring them to the table in the pan in which they were baked.

Country Pork Sausage.

Six pounds lean fresh pork, 3 pounds of chine fat, 3 tablespoonfuls of salt, 2 of black pepper, 4 tablespoonfuls of pounded and sifted sage, 2 of summer savory. Chop the lean and fat pork finely, mix the seasoning in with your hands, taste to see that it has the right flavor, then put them into cases, either the cleaned intestines of the hog, or make long, narrow bags of stout muslin, large enough to contain sausage for a family dish. Fill these with the meat, dip in melted lard, and hang them in a cool, dry, dark place. Some prefer to pack the meat in jars, pouring melted lard over it, covering the top, to be taken out as wanted and made into round cakes with the hands, then fried brown. Many like spices added to the seasoning—cloves, mace and nutmeg. This is a matter of taste.

Stewed Pigs Feet.

Soak the feet in salt and water for an hour, or even all night. Then cover with water in a kettle, and boil for two hours. Take out and put in a baking pan, pour over some of the broth and brown in the oven. The water left in the kettle is good to boil cabbage and turnips in.

To Fry Sausages.

Put a small piece of lard or butter into the frying pan. Prick the sausages with a fork, lay them in the melted grease, keep moving them about, turning them frequently to prevent bursting; in ten or twelve minutes they will be sufficiently browned and cooked. Another sure

way to prevent the cases from bursting is to cover them with cold water and let it come to the boiling point; turn off the water and fry them. Sausages are nicely cooked by putting them in a baking pan and browning them in the oven, turning them once or twice. In this way you avoid all smoke and disagreeable odor. A pound will cook brown in ten minutes in a hot oven.

Souse.

Put the pigs' feet and ears, when well cleaned, over the fire in cold water. Boil till tender; pour over them in a jar a pickle made of cider vinegar, whole peppers, cloves, and mace, boiling hot. They will be ready to eat in three days, or less.

Head Cheese.

Boil the forehead, ears, and feet, and nice scraps trimmed from the hams of a fresh pig, until the meat will almost drop from the bones. Then separate the meat from the bones, put it in a large chopping bowl, and season with pepper, salt, sage and summer savory. Chop it rather coarsely; put it back into the same kettle it was boiled in, with just enough of the liquor in which it was boiled, to prevent its burning; warm it through thoroughly, mixing it well together. Now pour it into a strong muslin bag, press the bag between two flat surfaces, with a heavy weight on top; when cold and solid, it can be cut in slices. Good cold, or warmed up in vinegar.

To Try out Lard.

Skin the leaf lard carefully, cut into small pieces, and put into a kettle or sauce pan; pour in a cupful of water to prevent burning; set it over the fire where it will melt slowly. Stir it frequently and let it simmer until nothing remains but brown scraps. Remove the scraps with a perforated skimmer, throw in a little salt to settle the fat, and when clear, strain through a coarse cloth into jars. Remember to watch it constantly, stirring it from the bottom until the salt is thrown in to settle it; then set it back on the range until clear. If it scorches it gives it a very bad flavor.

CURING MEATS.

Beef Pickle.

One hundred pounds of beef, 4 pounds of coarse salt, made fine, 4 pounds of sugar, 4 ounces of saltpeter. Mix the salt, sugar, and saltpeter well together, and rub the meat all over with it, and pack the pieces closely in a barrel. Put no water in, as it will make its own pickle. In warm weather, if a scum rises, skim it off and add a little fine salt. This will preserve it, with no further trouble. The beef should be kept till juicy, before attempting to pack it at all. This is very necessary to have it tender and keep well. At first, turn it, and rub the mixture in quite often.

Corning Beef or Tongues.

One hundred pounds of beef, 8 pounds of salt, 4 pounds sugar, one-half pound saltpeter, 8 gallons water. Boil, skim, and cool. Pack the meat a little loose in the barrel, and pour the brine over. The meat should be covered and a weight kept on to keep it under. Meat to dry, should be kept in brine two weeks. Hams, to smoke, two to three weeks. Meat is often made too salt. Soaking to take salt out, takes goodness from the meat. Pork should never be salted with beef, or in a beef barrel.

Corned Mutton.

Fifty pounds of mutton, 2 pounds each bay salt, common salt, and brown sugar, 3 ounces each black pepper and allspice, one and one-half ounces each, cloves and mace. Pound the ingredients, and mix thoroughly together, and dry in a warm place. Rub it while hot into the meat.

Cure for Ham and Dried Beef.

One-half pound rock salt, one-half pound common salt, 1 pint molasses, 1 ounce black pepper, 1 ounce saltpeter This is for eighteen pounds of meat. Rub it into the meat every day in the tub and turn the meat over and over.

Bologna Sausage.

Three pounds fresh pork, 3 pounds veal, 3 pounds ham or salt pork, 2 teaspoons black pepper, 1 teaspoon each cayenne and cloves, 9

teaspoons powdered sage, 1 onion minced fine, 1 grated nutmeg, a bunch of sweet herbs powdered. Chop the meat fine, mix thoroughly and stuff into beef intestines. Scrape and wash them very carefully and leave in salt water till wanted for use. Tie the case at each end when filled, prick in several places, boil one hour. Then dry in the sun. Rub over with melted butter, and hang in a cool, dry place. To be cut in thin slices, and served without further cooking.

To Cure English Bacon.

This process is called the "dry cure," and is considered far preferable to the New England or Yankee style of putting prepared brine or pickle over the meat. First, the hog should not be too large or too fat, weighing not over two hundred pounds; then after it is dressed and cooled cut it up into proper pieces; allow to every hundred pounds a mixture of 4 quarts of common salt, one-quarter of a pound of saltpeter and 4 pounds of sugar. Rub this preparation thoroughly over and into each piece, then place them in a tight tub or suitable cask; in this a brine forms of itself, from the juices of the meat, enough at least to baste it with, which should be done two or three times a week, turning each piece every time.

In smoking this bacon, the sweetest flavor is derived from black birch chips, but if these are not to be had, the next best wood is hickory; the smoking with corn-cobs imparts a rank flavor to the bacon, which is distasteful to English people visiting this country. It requires three weeks or a month to smoke the bacon properly.

MEAT AND FISH SAUCES AND GRAVIES.

Cream Sauce.

One tablespoonful of flour, half pint of cream or milk, 1 tablespoonful of butter, half teaspoonful of salt, 2 dashes of pepper. Melt the butter, being careful not to brown it; add the flour, mix until smooth; then add the cream or milk, stir continually until it boils; add salt and pepper, and use at once. If you are not quite ready to use it, stand it over boiling water to keep warm, stirring frequently to prevent a crust from forming on the top.

This sauce may be used with lobster chops. sweetbreads, chicken chops, and other similar dishes.

Drawn Butter.

Two tablespoonfuls of butter, 1 tablespoonful of flour, half pint of boiling water, half teaspoonful of salt. Mix the butter and flour to a smooth paste in a bowl, place the bowl over the fire in a pan of boiling water, add the half pint of boiling water gradually, stirring all the while until it thickens; add the salt. Take from the fire and use immediately. The great point in preparing drawn butter is to take from the fire as soon as it thickens. For this sauce it is very essential to have good butter. Serve with asparagus, boiled fish, cauliflower, etc.

Caper Sauce.

Make a drawn butter, according to the recipe given, add to it one large tablespoonful of capers.

This is nice served with boiled mutton or fish.

White, or Egg Sauce.

Mix 2 tablespoonfuls of sifted flour with half a teacup of warm butter. Place over the fire a saucepan containing a pint of sweet milk and a salt-spoon of salt, and a dash of white pepper; when it reaches the boiling point, add the butter and flour, stirring briskly until it thickens and becomes like cream. Have ready 3 cold, hard-boiled eggs, sliced and chopped, add them to the sauce; let them heat through thoroughly, and serve in a boat. If you have plenty of cream, use it and omit the butter. By omitting the eggs, you have the same as "White Sauce."

Onion Sauce.

Peel 1 dozen small onions, put them in a saucepan, cover with boiling water, add a teaspoonful of salt, and boil half an hour, then drain and press through a fine sieve. Make a white sauce, add the onions to it, let it boil up once, and it is ready for use.

This is nice with boiled fowl.

Mint Sauce.

Take fresh young spearmint leaves, stripped from the stems; wash and drain them, or dry on a cloth. Chop very fine, put in a gravy boat, and to 3 tablespoonfuls of mint put 2 of white sugar; mix and let it stand a few minutes, then pour over it 6 tablespoonfuls of good cider or white wine vinegar. The sauce should be made some time before it is

to be used, so that the flavor of the mint may be well extracted. Fine with roast lamb.

Brown Sauce No. 1.

One tablespoonful of butter, half pint of stock, 1 tablespoonful of flour, half teaspoonful of onion juice, half teaspoonful of salt, eighth teaspoonful of white or black pepper. Melt the butter, stir until a dark brown, add the flour, mix well; add the stock, and stir continually until it boils; add onion juice, salt and pepper, and it is ready to use.

Brown Sauce No. 2.

One-quarter pound of bacon, 1 tablespoonful of flour, 1 tablespoonful of Worcestershire sauce, half pint stock, 1 tablespoonful of mushroom catsup, 1 tablespoonful of sherry, if you use wine, salt and pepper to taste. Slice the bacon, put it in a frying pan and try out all the fat. Take out the bacon, add the flour, stir until smooth; add the stock, stir continually until it boils; add the Worcestershire sauce, mushroom catsup, salt and pepper; take from the fire, and add the wine.

Sauce for Game.

Half a glass of currant jelly, half a glass of water, a tablespoonful of cold butter, a teaspoonful of salt, the juice of a lemon, a pinch of cayenne pepper and 3 cloves. Simmer all together a few minutes, adding the wine after it is strained. A few spoonfuls of the gravy from the game may be added to it. This sauce is especially nice for venison. If taste dictates, half a glass of port wine may be added.

Bread Sauce.

Half pint grated bread crumbs, 1 pint sweet milk, and 1 onion; boil until the sauce is smooth, take out onion and stir in 2 spoons butter with salt and pepper; boil once, and serve with roast duck or any kind of game.

Sauce Tartare.

Half pint of mayonnaise dressing, 3 olives, 1 gherkin, 1 tablespoonful of capers. Chop the olives, gherkin, and capers very fine, add them to the dressing, and it is ready for use. You may add a half teaspoonful of powdered coriander seed, or 1 tablespoonful of tarragon vinegar. Serve with smelts, lobster chops, or cold meat dishes.

Mushroom Sauce.

Make brown sauce No. 2, and add to it 1 pint of fresh or canned mushrooms; if the first, simmer gently for fifteen minutes; if the latter, only five. Take from the fire, and add the wine, if you use it.

The fat must be very brown before adding the flour, or the sauce will be muddled.

Serve with broiled steak, fillet, veal cutlets and other similar dishes.

Tomato Sauce.

Take a quart can of tomatoes, put it over the fire in a stewpan, put in 1 slice of onion, and 2 cloves, a little pepper and salt; boil about twenty minutes; then remove from the fire and strain it through a sieve. Now melt in another pan an ounce of butter, and as it melts, sprinkle in a tablespoonful of flour; stir it until it browns and froths a little. Mix the tomato pulp with it, and it is ready for the table.

Excellent for mutton chops, roast beef, etc.

Currant Jelly Sauce.

Make brown sauce No. 1, and add to it 4 tablespoonfuls of currant jelly; let it boil up once, and it is ready to use.

This is served with game.

Curry Sauce.

Add 1 teaspoonful of curry powder and 1 teaspoonful of onion juice to the recipe for drawn butter.

Bechamel Sauce.

Put 3 tablespoonfuls of butter in a saucepan; add 3 tablespoonfuls of sifted flour, quarter of a teaspoonful of nutmeg, 10 peppercorns, a teaspoonful of salt; beat all well together; then add to this 3 slices of onion, 2 slices of carrot, 2 sprigs of parsley, 2 of thyme, a bay leaf and half a dozen mushrooms cut up. Moisten the whole with a pint of stock or water, and a cup of sweet cream. Set it on the stove and cook slowly for half an hour, watching closely that it does not burn; then strain through a sieve. Most excellent with roast veal, meats and fish.

Apple Sauce.

When you wish to serve apple sauce with meat, prepare it in this way: Cook the apples until tender, then stir thoroughly so as to avoid

lumps; add sugar and a little gelatine dissolved in warm water, a tablespoonful in a pint of sauce; pour the sauce into bowls, and when cold it will be stiff like jelly, and can be turned out on a plate. Cranberry sauce can be treated in the same way. Many prefer this to plain stewing.

Apples cooked in the following way look very pretty on a tea table, and are appreciated by the palate: Select firm, round greenings; pare neatly, and cut in halves; place in a shallow stewpan with sufficient boiling water to cover them, and a cupful sugar to every six apples. Each half should cook on the bottom of the pan, and be removed from the others so as not to injure its shape. Stew slowly until the pieces are very tender; remove to a dish carefully; boil the syrup half an hour longer; pour it over the apples and eat cold. A few pieces of lemon boiled in the syrup adds to the flavor. These sauces are a fine accompaniment to roast pork or roast goose.

Cranberry Sauce for Poultry.

One quart of cranberries, 2 cupfuls of sugar, and a pint of water. Wash the cranberries, then put them on the fire with the water, but in a covered saucepan. Let them simmer until each cranberry bursts open; then remove the cover of the saucepan, add the sugar, and let them all boil for twenty minutes without the cover. The cranberries must never be stirred from the time they are placed on the fire. This is an unfailing recipe for a most delicious preparation of cranberries. Very fine with turkey and game.

Oyster Sauce.

Take a pint of oysters and heat them in their own liquor long enough to come to a boil, or until they begin to ruffle. Skim out the oysters into a warm dish, put into the liquor a teacup of milk or cream, 2 tablespoonfuls of cold butter, a pinch of cayenne and salt; thicken with a tablespoonful of flour stirred to a paste, boil up, and then add the oysters. Oyster sauce is used for fish, boiled turkey, chickens and boiled white meats of most kinds.

Lobster Sauce.

Put the coral and spawn of a boiled lobster into a mortar, with a tablespoonful of butter; pound it to a smooth mass, then rub it through

a sieve; melt nearly a quarter of a pound of sweet butter, with a wine-glass of water or vinegar; add a teaspoonful of made mustard, stir in the coral and spawn, and a little salt and pepper; stir it until it is smooth, and serve. Some of the meat of the lobster may be chopped fine, and stirred into it.

Sauce for Salmon and Other Fish.

One cupful of milk heated to a boil and thickened with a tablespoonful of corn starch previously wet up with cold water, the liquor from the salmon, 1 great spoonful of butter, 1 raw egg beaten light, the juice of half a lemon, mace, and cayenne pepper to taste. Add the egg to thickened milk when you have stirred in the butter and liquor; take from the fire, season and let it stand in hot water three minutes, covered. Lastly put in lemon juice and turn out immediately. Pour it all over and around the salmon.

Sauce for Boiled Cod.

To 1 gill of boiling water add as much milk; stir into this while boiling 2 tablespoonfuls of butter gradually, 1 tablespoonful of flour wet up with cold water; as it thickens, the chopped yolk of 1 boiled egg, and 1 raw egg beaten light. Take directly from the fire, season with pepper, salt, a little chopped parsley and the juice of 1 lemon, and set covered in boiling water (but not over the fire) for five minutes, stirring occasionally. Pour part of the sauce over fish when dished; the rest in a boat. Serve mashed potatoes with it.

Shad Roe Sauce.

Wash 2 shad roes well in cold water. Put them in a small saucepan, add a teaspoonful of salt, cover with boiling water; put the lid on the saucepan, and simmer gently for fifteen minutes. Drain, remove the outer skin, and mash fine. Make a white sauce, add the roe gradually to it, boil up once, and it is ready for use.

Serve with baked shad.

Champagne Sauce.

Make brown sauce No 1, omitting the onion juice; take from the fire, add 1 gill of champagne.

This is suitable for game. It may be varied by adding 1 gill of port wine instead of champagne.

Palace Hotel Sauce.

Make a teacupful of drawn butter; add to it the juice of a lemon, 2 tablespoonfuls of minced onion, 3 tablespoonfuls of chopped parsley, a teaspoonful of powdered thyme or summer savory, a pinch of cayenne and salt. Simmer over the fire, and stir well. Excellent with all kinds of fish.

Anchovy Sauce.

Make a Maitre d' Hotel sauce, then add to it three tablespoonfuls of anchovy paste.

The paste may be purchased from your grocer in bottles ready for use. This is a nice sauce for fried fish.

To Brown Butter.

Put a lump of butter in a hot frying pan, and toss it about until it browns. Stir brown flour into it until it is smooth and begins to boil. Use it for coloring gravies, and sauces for meats.

To Brown Flour.

Spread flour upon a tin pie plate, set it upon the stove or in a very hot oven, and stir continually after it begins to color, until it is brown all through.

Keep it always on hand; put away in glass jars covered closely. It is excellent for coloring and thickening many dishes.

Prepared Mustard.

Take 3 teaspoons ground mustard, 1 of flour (2 if the mustard seems very strong), half teaspoon of sugar; pour boiling water on these and mix into a smooth thin paste; when cold, add vinegar enough to make ready for use, and serve with salt. This resembles the French mustard.

French Mustard.

Three tablespoonfuls of mustard, 1 tablespoonful of granulated sugar, well worked together, then beat in an egg until it is smooth; add 1 teacupful of vinegar, a little at a time, working it all smooth; then set on the stove and cook three or four minutes, stirring all the time; when cool, add 1 tablespoonful of the best olive oil, taking care to get it all thoroughly worked in, and smooth. You will find this very nice.

Kitchen Pepper.

Mix 1 ounce of ground ginger, half an ounce each of black pepper, ground cinnamon, nutmeg and allspice, 1 teaspoonful of ground cloves, and 6 ounces of salt. Keep in a tightly corked bottle.

Flavored Vinegars.

Almost all the flavorings used for meats and salads may be prepared in vinegar with little trouble and expense, and will be found useful to impart an acid to flavors when lemons are not at hand.

Tarragon, sweet basil, burnet, green mint, sage, thyme, sweet marjoram, etc., may be prepared by putting 3 ounces of either of these herbs, when in blossom, into 1 gallon of sharp vinegar; let stand ten days, strain off clear, and bottle for use.

Celery and cayenne may be prepared, using 3 ounces of the seed as above.

To Prepare Horseradish for Winter.

In the fall, mix the quantity wanted in the following proportions: A coffee cup of grated horseradish, 2 tablespoons white sugar, half a teaspoon salt, and a pint and a half cold vinegar; bottle and seal. To make horseradish sauce, take 2 tablespoons of the above, add 1 dessertspoon olive oil (or melted butter or cream), and 1 of prepared mustard.

BREAD.

Bread is well termed the staff of life.

It is said that a slave of an archon at Athens first made leaven bread by accident. He forgot some of his dough, and, some days after, came upon it and found it sour. His first thoughts were to throw it away; but his master coming out, mixed it quickly with some fresh dough he was working. Of course the bread thus produced was delicious.

There is no one thing on which the health and comfort of a family so much depends, as the quality of its home made loaves.

Good bread makes the homeliest meal acceptable, and the coarsest fare appetizing, while the most luxurious table is not even tolerable without it. Light, crisp rolls for breakfast, spongy, sweet bread for dinner, and flaky biscuit for supper, cover a multitude of culinary sins.

Please note under the head of cereals the chemical composition of wheat, and you will see at once that our fine white bread contains but little starch. We cannot say that such bread is the "staff of life," but the brown (not bran), whole wheat bread constitutes, in itself, a complete life sustainer; consequently, bread-making is the most important of the cookery of grain food.

Good flour and pure yeast are an absolute necessity in making good bread.

Flour should never be stored in a room with sour liquids, nor with fish, onions, or kerosene. It readily absorbs odors that are perceptible to the sense. A damp cellar should be avoided, as it is peculiarly sensitive to atmospheric influences. Keep in a dry, airy room, and in neither a freezing nor roasting temperature.

No rule can be given by which an inexperienced person can determine the grade of flour with accuracy, but a few hints will enable any one to know what not to buy. Good flour adheres to the hand, and, when pressed, shows the imprint of the lines of the skin. Its tint is cream white. Never buy that which has a blue-white tinge. Poor flour is not adhesive, may be blown about easily, and sometimes has a dingy look, as though mixed with ashes.

There are various ways of making bread—with milk, water, potatoes, etc.; but the two points, sweetness and lightness, remain always the chief consideration. If milk is used, it should be scalded and cooled; this prevents its souring. Next comes the mixing or sponging of the bread. This is not a mere mixture, but an actual chemical combination; but as we cannot use water enough to alone effect this, it must be supplemented by kneading, and thus comes our most important point. The excellence of bread depends much upon the thoroughness of its kneading. First work the dough in the pan until it loses part of its stickiness; then thickly flour the board, flour the hands, take out the dough, and knead rapidly and continuously by drawing the dough farthest from you over to the center, and pressing it down with the ball of the hand. Repeat this several times, then turn the dough around and knead the other side, and so on, until every part is thoroughly and evenly kneaded. This will take about fifteen or twenty minutes. When you first begin, the dough will be soft and sticky, but will become less so the longer you knead, and when you can knead it on an unfloured, dry board, the kneading may be discontinued.

Kneading renders the gluten so elastic that the dough is capable of expanding to twice its bulk without breaking or cracking. After this, you set it away to rise. Give it time to fully expand, but be careful that the dough does not fall, as it is then sour, and nothing can be added to restore the original sweetness. Soda is sometimes used, but does not accomplish the object. This falling or souring is caused by the yeast consuming or eating up every atom of flour. If a handful of flour be added to the dough, and the dough then pressed down, it might stand, then, perhaps another hour, or until this flour is consumed, without souring.

Next comes the moulding. After this dough is very light, divide it carefully into loaves; knead lightly on the board until formed; place each one in its own pan (the best pans are made from sheet iron, eight inches long, four wide, and four deep), and stand back in a warm place until double its bulk.

Now comes the baking, which is equally important. There are several ways of testing the oven without a thermometer. One is the baker's method; he throws flour on the floor of the oven; if it browns quickly, without taking fire, the heat is sufficient, or if you can hold your hand in the oven while you count twenty slowly, it is right; or, if you use a thermometer, 360°. The bread should be in the oven ten minutes before it begins to brown.

If the oven be too hot, a thick crust is produced, forming a non-conducting covering to the loaf, which prevents the heat from penetrating to the interior; hence, the burnt loaf is always unbaked in the center. Bake in single pans, three-quarters of an hour. When done, remove it immediately from the pan, and tip against a plate or bread board, so that the air will circulate freely around it. Do not cover, if you like a crisp, sweet crust. When perfectly cold, put it into a sweet, clean, tin bread box, without any wrapping, as the cloth absorbs the moisture, and very soon sours and molds, destroying the flavor of the bread.

In the first moulding of bread all the flour should be put in, and the most kneading given.

Water used in making bread should not be too hot. If the temperature be too high the loaf will be coarse, porous, light.

One cup of yeast means wet yeast. If dry is used the cup must be filled with water.

Brush the tops of the loaves with butter before putting in the oven. This will keep the crust moist.

Raised biscuit should be rubbed with butter before putting in the tin, that they may separate smoothly when baked, and leave no jagged edges.

Salt is always used in bread making, not only on account of its flavor, which destroys the insipid raw state of the flour, but because it makes the dough rise better.

THE YEAST.

Home-made yeast is often preferred to any other. However, compressed yeast is now sold in most grocery stores, and makes fine, light, sweet bread, and is a much quicker process, and can always be had fresh, being made fresh every day.

Home-made Yeast No. 1.

Pare 4 good-sized potatoes, and let them lie in cold water for a half hour. Put 1 quart of boiling water in a saucepan. Now grate the potatoes quickly and stir them into the boiling water; stir over the fire for five minutes, then take from the fire, add a cupful of sugar, and 2 tablespoonfuls of salt, turn into a stone jar or bowl, and let stand until lukewarm; then add 1 cupful of good yeast, cover and ferment three or four hours; stir it down every time it comes to the top of the vessel; then put it into a jar or large bottle, or something you can cover tightly, and stand it in a place where it will keep very cold, but not freeze. It will keep two weeks. Save 1 cupful of this yeast to start with next time. This is the simplest and best yeast that can be made.

Home-made Yeast No. 2.

Pare and boil 4 good-sized potatoes; when done, mash them fine. Put a half cupful of dried hops into 1 quart of water, and boil fifteen minutes. Put 1 pint of flour into a bowl, strain over it the boiling hop water, add the mashed potatoes, and beat until smooth; then add a half cup of sugar, and 2 heaping tablespoonfuls of salt, and finish the same as yeast No. 1.

Dried Yeast or Yeast Cakes.

Make a pan of yeast the same as "Home-made Yeast;" mix in with corn meal that has been sifted and dried, kneading it well until it is

thick enough to roll out, when it can be cut into cakes or crumble up. Spread out and dry thoroughly in the shade; keep in a dry place.

When it is convenient to get compressed yeast, it is much better and cheaper than to make your own, and a saving of time and trouble.

Wheat Bread.

Sift the flour into a large bread pan or bowl, make a hole in the middle of it, and pour in the yeast in the ratio of half a teacupful of yeast to 2 quarts of flour; stir the yeast lightly, then pour in your "wetting," either milk or water, as you choose,—which use warm in winter, and cold in summer.

Take care that the yeast is good and "lively," for, without this, failure is certain. To make three loaves of bread, warm and lightly grease the baking pans, sift 3 quarts or more of flour into the bread pan, press down the middle, and into it put 2 small tablespoons of fine salt; pour in slowly 1 quart of milk-warm water, constantly stirring with one hand in the flour, until a thin batter is formed; add a pint or more of potato yeast or 1 teacup of hop yeast. (If compressed yeast is used, a yeast cake, dissolved in warm water, or a piece of compressed yeast as large as a walnut, dissolved in the same manner, is sufficient). Mix thoroughly, adding more and more flour, until a stiff dough is formed; place on the bread board, knead vigorously for twenty minutes or more, flouring the board frequently to prevent the dough from sticking to it, divide into loaves of a size to suit pans, mould into a comely shape, place in pans, rub over the top a light coating of sweet, drawn butter, set in a warm, not too hot place to rise, cover lightly to keep off dust and air, watch and occasionally turn the pans around when necessary to make the loaves rise evenly.

Bread with Potato Sponge.

Peel and boil 4 medium sized potatoes in 1 quart of water. When done, mash and pour both potatoes and water boiling hot over about 1 pint of flour, stirring well. Do this at dinner time. When cool add enough more water to make the wished for amount of batter, 1 cupful of yeast for 4 loaves of bread, 1 tablespoonful of salt, 1 of sugar, and flour sufficient to make a moderately stiff batter. Keep in a warm place, and in the evening add flour enough to knead. Do this thoroughly, cover well, keep warm and in the morning knead down and let it rise

again. After breakfast, if sufficiently light make into loaves, moulding thoroughly and let it rise, covering warmly until sufficiently light. Bake in a hot oven at a uniform temperature from three-fourths to one hour. Brushing the loaves over with a little melted butter tends to soften the crust.

Some cooks prefer to use for scalding bread the water only in which the potatoes have been boiled, as making bread less moist and solid. Or boiling water may be used.

Hop Yeast Bread.

One teacup yeast, 3 pints warm water; make a thin sponge at tea time, cover and let it remain two hours, or until very light. By adding the water to the flour first and having the sponge quite warm, it is never necessary to put the sponge over hot water or in an oven to make it rise. Knead into a loaf before going to bed; in the morning, mould into three loaves. When light, bake one hour, having oven quite hot when the bread is put in, and very moderate when it is done.

By this recipe bread is baked before the stove is cold from breakfast, and out of the way for other baking.

Bread with Corn Meal Sponge.

Spread 8 quarts of flour in the bread pan so as to leave a large cavity in the center. Make 2 quarts of sifted white corn meal into mush by boiling it in either water or milk. When cool enough to add the yeast without scalding, turn into the flour, put in 1 cupful of yeast, 1 teaspoonful of salt and enough warm milk or water to make a suitable batter, mixing with it a portion of the flour. Cover the whole closely and let it stand over night. Stir stiff in the morning with the remainder of flour in the pan, knead and make into loaves. Let it rise near the fire and bake well. This is an excellent article of light, sweet, nutritious bread that will keep moist longer than any other, and make the flour "hold out" wonderfully.

Salt Rising Bread.

While getting breakfast in the morning, as soon as the teakettle has boiled, take a quart tin cup or an earthen quart milk pitcher, scald it, then fill one-third full of water about as warm as the finger could be held in; then to this add a teaspoonful of salt, a pinch of brown sugar,

and coarse flour enough to make a batter of about the right consistency for griddle cakes. Set the cup, with the spoon in it, in a closed vessel half filled with water, moderately hot, but not scalding. Keep the temperature as nearly even as possible, and add a teaspoonful of flour once or twice during the process of fermentation. The yeast ought to reach to the top of the bowl in about five hours. Sift your flour into a pan, make an opening in the center, and pour in your yeast. Have ready a pitcher of warm milk, salted, or milk and water (not too hot, or you will scald the yeast germs), and stir rapidly into a pulpy mass with a spoon. Cover this sponge closely, and keep warm for an hour, then knead into loaves, adding flour to make the proper consistency. Place in warm, well greased pans, cover closely, and leave till it is light. Bake in a steady oven, and when done let all the hot steam escape. Wrap closely in damp towels, and keep in closed earthen jars until it is wanted.

This in our grandmothers' time used to be considered the prize bread, on account of its being sweet and wholesome, and required no prepared yeast to make it. Nowadays yeast bread is made with very little trouble, as the yeast can be procured at almost any grocery.

Excellent Light Bread—Never Fails.

Put 1 pint of sweet milk over to scald. When boiling hot, add same quantity boiling water. Take off stove, add big teaspoonful salt, tablespoonful sugar, small piece butter, add one and one half cups cerealine (procured at any grocery store). Let cool until you can bear your finger in it, add 1 cup yeast, or 1 cake compressed yeast (dissolved in warm water). Add flour to make thin sponge, and stir well. Finish same as potato yeast light bread. If you want graham bread, take one-half the sponge, and add one-half cup New Orleans molasses and graham flour to make dough as stiff as can be stirred with iron spoon. Pour into greased pans and let rise to top of pans. Bake a little longer than white bread.

Bread from Milk Yeast.

At noon the day before baking, take half a cup of corn meal, and pour over it enough sweet milk boiling hot to make it the thickness of batter cakes. In the winter place it where it will keep warm. The next morning before breakfast pour into a pitcher a pint of boiling water; add 1 teaspoonful of soda and 1 of salt. When cool enough so

that it will not scald the flour, add enough to make a stiff batter; then add the cup of meal set the day before. This will be full of little bubbles. Then place the pitcher in a kettle of warm water, cover the top with a folded towel and put it where it will keep warm, and you will be surprised to find how soon the yeast will be at the top of the pitcher. Then pour the yeast into a bread pan; add a pint and a half of warm water, or half water and half milk, and flour enough to knead into loaves. Knead but little harder than for biscuit, and bake as soon as it rises to the top of the tin. This recipe makes five large loaves. Do not allow it to get too light before baking, for it will make the bread dry and crumbling. A cup of this milk yeast is excellent to raise buckwheat cakes.

Graham Bread, No. 1.

Take a little over a quart of warm water, one-half cup brown sugar or molasses, one-fourth cup hop yeast, and one and one-half teaspoons salt; thicken the water with graham flour to a thin batter; add sugar, salt and yeast, and stir in more flour until quite stiff. In the morning add a small teaspoon soda, and flour enough to make the batter stiff as can be stirred with a spoon; put it into pans and let rise again; then bake in even oven, not too hot at first; keep warm while rising; smooth over the loaves with a spoon or knife dipped in water.

Graham Bread, No. 2.

To one and a half pints of tepid water add 1 heaping teaspoon of salt and one-half cup of sugar; stir in one-half pint or more of the sponge made of white flour, as in recipe for "Bread with Potato Yeast;" add graham flour until almost too stiff to stir; put in the baking pan and let rise well, which will take about two hours, bake in a moderate oven, and when done, wrap in a wet towel until cool.

Graham Bread, No. 3.

Make a sponge at night as directed in recipe for milk or water bread. In the morning add 2 large tablespoonfuls of molasses and sufficient graham flour to make a soft dough. Work well with the hand, mould into loaves, put into well greased pans, let it rise again, and bake in a moderate oven (300° Fahr.) for one hour.

Graham bread must be watched more carefully than white bread, as it sours quickly.

Quick Graham Bread.

One and a half pints sour milk, half cup New Orleans molasses, a little salt, 2 teaspoons soda dissolved in a little hot water, and as much graham flour as can be stirred in with a spoon; pour in well greased pan, put in oven as soon as mixed, and bake two hours.

Bread with Mush.

Pour 2 quarts hot corn meal mush, made as for eating, over 2 quarts flour (wheat or Graham); when cool, add 1 quart sponge, 1 coffee cup molasses, 1 teaspoon salt, half teaspoon soda; mix well together; add more flour if needed, and knead thoroughly; mould into small loaves; let rise, and bake in small dripping pans (a loaf in a pan), or pie tins, in a moderate oven; when done, rub over with butter, place on the side, wrap in a cloth, and when done put in a jar or box. This recipe makes three good-sized loaves, and keeps moist longer than all Graham bread.

Boston Brown Bread.

One heaping coffee cup each of corn, rye and Graham meal. The rye meal should be as fine as the Graham, or rye flour may be used. Sift the three kinds together as closely as possible, and beat together thoroughly with 2 cups New Orleans or Porto Rico molasses, 2 cups sweet milk, 1 cup sour milk, 1 dessert spoon soda, 1 teaspoon salt; pour into a tin form, place in a kettle of cold water, put on and boil four hours. Put on to cook as soon as mixed. It may appear to be too thin, but it is not, as this recipe has never known to fail. Serve warm, with baked beans or Thanksgiving turkey. The bread should not quite fill the form (or tin pail with cover will answer), as it must have room to swell. See that the water does not boil up to the top of the form; also take care it does not boil entirely away or stop boiling. To serve it, remove the lid and set it a few minutes in the open oven to dry the top, and it will then turn out in perfect shape. This bread can be used as a pudding, and served with sauce made of thick sour cream, well sweetened and seasoned with nutmeg; or it is good toasted the next day.

Boston Brown Bread, No. 2.

Two cups of Yankee rye meal, 1 cup of molasses, 1 teaspoonful of salt, 2 cups of Indian meal, 1 teaspoonful of soda or saleratus, one and a half pints of sour milk. Mix the rye and the Indian meal well together.

Dissolve the soda or saleratus in 2 tablespoonfuls of boiling water, then add it to the sour milk; add the molasses, mix, and pour it on the meal, add the salt and mix thoroughly. Pour into a well-greased two-quart brown bread mould, put the lid on and steam five hours; then remove the lid, put in the oven, and bake thirty minutes.

Boston Brown Bread. (Unfermented.)

One cupful of rye flour, 2 cupfuls of corn meal, 1 cupful of white flour, half a teacupful of molasses or sugar, a teaspoonful of salt. Stir all together thoroughly, and wet up with sour milk; then add a level teaspoonful of soda dissolved in a tablespoonful of water. The same can be made of sweet milk, by substituting baking powder for soda. The batter to be stirred as thick as can be with a spoon, and turned into well-greased pans.

Steamed Brown Bread.

One cup of white flour, 2 of Graham flour, 2 of Indian meal, 1 teaspoonful of soda, 1 cup of molasses, three and a half cups of milk, a little salt. Beat well, and steam for four hours. This is for sour milk; when sweet milk is used, use baking powder in place of soda.

This is improved by setting it into the oven fifteen minutes after it is slipped from the mould. To be eaten warm with butter. Most excellent.

Brown Bread. (Plain.)

Two and one-half cups of sour milk, and one-half cup molasses; into these put 1 heaping teaspoon soda, 2 cups corn meal, 1 cup Graham flour and 1 teaspoon salt. Use coffee cups. Steam three hours, and afterward brown in oven.

Rhode Island Brown Bread.

Two and one-half cupfuls of corn meal, one and one-half cupfuls of rye meal, 1 egg, 1 cup of molasses, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of soda, a little salt and 1 quart of milk. Bake in a covered dish, either earthen or iron, in a moderately hot oven three hours.

Rye Bread.

Make a sponge from wheat flour as directed in recipe for milk bread. In the morning add sufficient rye flour to make a soft dough.

Knead lightly; then cut the dough in two loaves, mould, place in greased bread pans, cover, and stand in a warm place to rise again. When light, bake in a moderate oven for one hour.

Rye bread must not be as stiff as white bread, and does not require so much kneading.

Virginia Brown Bread.

One pint of corn meal, pour over enough boiling water to thoroughly scald it; when cold, add 1 pint of light, white bread sponge, mix well together, add 1 cupful of molasses, and Graham flour enough to mould; this will make two loaves; when light, bake in a moderate oven one and a half hours.

Corn Bread.

Scald 1 quart of Indian meal with 1 quart of boiling water. When cool, add 1 pint of Graham flour, 1 pint of wheat flour, half cupful of yeast, half cupful of molasses, 1 teaspoonful of salt, 1 tablespoonful of shortening. If yeast cakes are used one will answer. Dissolve and fill the cup half full with warm water. Make it as thick as can be stirred with a spoon. Bake in a milk pan or deep dish, letting it rise first.

Steamed Corn Bread.

One quart of Indian meal, 1 pint of wheat flour, 1 cupful of sugar, 1 teaspoonful of soda, 1 quart of sweet milk, 1 pint of sour milk, 1 teaspoonful of salt. Mix, and steam four hours steadily. Serve hot. This may be baked also.

Virginia Corn Bread.

Three cups of white corn meal, 1 cup of flour, 1 tablespoonful of sugar, 1 teaspoonful of salt, 2 heaping teaspoonfuls of baking powder, 1 tablespoonful of lard, 2 cups of milk, and 3 eggs. Sift together the flour, corn meal, sugar, salt and baking powder; rub in the lard cold, add the eggs well-beaten, and then the milk. Mix into a moderately stiff batter; pour it into well-greased, shallow baking pans (pie tins are suitable). Bake from thirty to forty minutes.

Corn Cake.

Two and a half pints of corn meal, 3 eggs well beaten, 1 tablespoonful of melted butter, 2 tablespoonfuls of sugar, 1 quart of sweet milk. Mix

thoroughly and add 1 pint of wheat flour in with 1 large teaspoonful of soda and 2 of cream tartar with which a little salt has been mixed. Stir the beaten eggs into the milk, then the other ingredients. Beat well three minutes and bake quickly in shallow pans.

Southern Corn Meal Pone or Corn Dodgers.

Mix with cold water into a soft dough 1 quart of Southern corn meal, sifted, a teaspoonful of salt, a tablespoonful of butter or lard melted. Mould into oval cakes with the hands and bake in a very hot oven, in well-greased pans. To be eaten hot. The crust should be brown.

BISCUITS AND ROLLS.

General Suggestions.—Water can be used in place of milk in all raised dough, and the dough should be thoroughly light before making into loaves or biscuits; then when moulding them, use as little flour as possible; the kneading to be done when first made from the sponge, and should be done well and for some length of time, as this makes the pores fine, the bread cut smooth and tender. Care should be taken not to get the dough too stiff.

When any recipe calls for baking powder, and you do not have it, you can use cream tartar and soda, in the proportion of one level teaspoonful of soda to two of cream tartar.

Stale rolls may be made light and flaky by dipping for a moment in cold water, and placing immediately in a very hot oven to be made crisp and hot.

Soda Biscuit.

One quart of sifted flour, 1 teaspoonful of soda, 2 teaspoonfuls of cream tartar, 1 teaspoonful of salt; mix thoroughly, and rub in 2 tablespoonfuls of butter, and wet with 1 pint of sweet milk. Bake in a quick oven.

Baking Powder Biscuit.

One quart flour, butter the size of an egg, 2 heaping teaspoonfuls baking powder sifted with the flour, a pinch of salt, milk (sweet) or water enough to make a soft dough. Roll out, cut with a biscuit cutter, and bake in a quick oven.

Sour Milk Biscuit.

Rub into a quart of sifted flour a piece of butter the size of an egg, 1 teaspoonful of salt; stir into this a pint of sour milk, dissolve 1 teaspoonful of soda, and stir into the milk just as you add it to the flour; knead it up quickly, roll it out nearly half an inch thick, and cut out with a biscuit cutter; bake immediately in a quick oven.

Very nice biscuit, may be made with sour cream without the butter by the same process.

Raised Biscuit.

One quart of milk or water, three-quarters cupful lard and butter mixed, three-quarters cupful yeast, 2 tablespoonfuls white sugar. Make into a thin sponge with wheat flour. The shortening should be melted. In the morning mix into a soft dough with sufficient flour, and let rise until almost noon. Mix down. Make into balls. Set closely in a buttered pan, buttering between each biscuit that they may separate easily. Let rise half an hour and bake twenty minutes.

If wished for breakfast omit the sponge and mix into a dough the night before. In the morning knead down, make into biscuits and let rise half an hour before baking.

If desired for tea the sponge may be set early in the morning and allowed to rise until noon, then mix into a dough. Let rise until an hour before tea. Make into biscuit, and let stand thirty minutes; bake twenty minutes. If for company they will be lighter and finer grained if mixed down once or twice during the afternoon. Wash over with milk or melted butter.

Parker House Rolls.

One pint of cold boiled milk, 1 teaspoonful of salt, 2 quarts sifted flour, 1 large spoonful of lard, half cup of yeast or half a compressed cake dissolved in a half-cup of lukewarm water, 1 teaspoonful of sugar. Put the flour into a deep bowl, add salt and sugar. Mix in enough flour to make the same stiffness as any biscuit dough; roll out not more than a quarter of an inch thick. Cut with a large round cutter; spread soft butter over the tops and fold one-half over the other by doubling it. Place them apart a little so that there will be room to rise. Cover, and place them near the fire for fifteen or twenty minutes before baking. Bake in rather a quick oven.

Tea Biscuit.

One pint of milk, 1 teaspoonful of salt, 2 ounces of butter or lard, 2 eggs, 1 teaspoonful of sugar, 3 or more pints of flour, half cup of yeast or quarter of a compressed cake. Scald the milk, add to it the butter or lard, and stand one side to cool. When cool, add the salt, sugar and yeast; mix, and add one-half the flour; beat continuously for five minutes, cover and stand in a warm place (72° Fahr.) for four hours. When light, add the eggs well beaten, and sufficient flour to make a soft dough. Knead lightly and continuously for fifteen minutes or until elastic; cover again and stand in a warm place until double its bulk, or very light, then roll out in a sheet about a half-inch thick, cut into biscuits with a cutter, place in greased baking pans, cover, let stand a half hour and bake in a quick oven (400° Fahr.) for fifteen minutes.

Potato Biscuit No. 1.

One pint of milk, 6 medium-sized potatoes, 1 teaspoonful of salt, 1 teaspoonful of sugar, one-quarter pound of butter or lard, 1 cup of yeast or half a compressed cake, sufficient flour. Scald the milk. Pare and boil the potatoes, then mash fine; add to them the hot milk, butter or lard, salt and sugar; beat until smooth; add a half cup of flour, stir and let stand until lukewarm; then add the yeast and sufficient flour to make a thick batter, beat continuously for five minutes; cover and stand in a warm place (72° Fahr.) for three hours, or until very light. Then add flour to make a soft dough, knead quickly and lightly for fifteen minutes, then roll out in a sheet a half inch thick, cut into biscuits, place in greased baking pans and cover, stand in a warm place until very light, then bake in a quick oven for twenty minutes. These, if carefully made, are delicious.

Potato Biscuit.

One large potato, one-fourth yeast cake or a half cup of yeast, 1 tablespoon of salt, 1 pint of milk, 2 ounces of butter, flour enough to make a dough. Pare the potato, and put it on to boil in boiling water. Put a half-cup of flour into a bowl, and scald it with a half-pint of the water in which the potato was boiled; stir and beat rapidly; now add the potato, mashed, and the salt; beat all thoroughly and let stand until lukewarm, then add the yeast, or yeast cake dissolved in a half-cup of lukewarm water, beat well, cover and stand in a warm place about

(72° Fahr.) until light. This will take about four hours. When this is light, scald the milk, add to it the butter; and when lukewarm, sufficient flour to make a batter which will drop from the spoon. Now add the light mixture to this, mix well, cover and put back in the warm place to rise (about two hours). When light, add sufficient flour to make a dough, and knead as you would bread for about fifteen minutes. Make into little biscuits, place them in a greased pan so that they will not touch each other, cover and stand in a warm place for one hour. Bake in a quick oven twenty minutes. If you want these for tea, begin them about ten o'clock in the morning.

French Rolls.

Three cups of sweet milk, 1 cup of butter and lard, mixed in equal proportions, one-half cup of good yeast, or half a cake of compressed yeast, and a teaspoonful of salt. Add flour enough to make a stiff dough. Let it rise over night; in the morning, add 2 well beaten eggs; knead thoroughly, and let it rise again. With the hands, make it into balls as large as an egg; then roll between the hands to make long rolls, (about three inches). Place close together in even rows on well buttered pans. Cover and let them rise again, then bake in a quick oven to a delicate brown.

Breakfast Rolls.

Mix the dough in the evening, according to directions for yeast bread, add a tablespoon of butter, and set where it will be a little warm until morning; cut off pieces, and carefully shape them into rolls of the desired size by rolling them between the hands, but do not knead them; dip the sides of each into drawn butter when they are shaped, and place them in the baking pan (the butter prevents their sticking together when baked, and they will be smooth and perfect when separated). Rub them over the top with drawn butter, and dust a little fine salt over the top; set in a warm place, and they will quickly rise, ready for baking. These are delicious.

Coffee Rolls.

Work into a quart of bread dough a rounded tablespoon of butter, and a half teacup of white sugar; add some dried currants (well washed and dried in the oven), sift some flour and sugar over them, work into

the other ingredients, make into small rolls, dip into melted butter, place in tins, let rise a short time, and bake.

Winter Rolls.

Put three quarts of flour into a large crock or jar, scald 1 quart of buttermilk, add 1 cup of lard, and pour over the flour, beating it up well; then add 1 quart of cold water, stir and add one-half cup of potato yeast, or 1 cup of brewer's; beat in well and set in a warm place to rise over night. In the morning add salt and flour enough to make a moderately stiff dough. Set in a warm place to rise, and when risen, knead down and set to rise again. This time knead down and place in a large stone crock or bowl, covered tightly with a tin pan to prevent the surface from drying, and set away in a cool place. When needed, turn out on a bread-board, cut off a piece as large as you wish to use, roll out to the thickness of ordinary soda biscuit, cut and put in the oven to bake immediately. Set away the rest of the dough as before, and it will keep a week in winter, and is very convenient for hot breakfast rolls.

Beaten Biscuit.

Two quarts of sifted flour, a teaspoonful of salt, a tablespoonful of sweet lard, 1 egg; make up with half a pint of milk, or, if milk is not to be had, plain water will answer; beat well until the dough blisters and cracks; pull off a two-inch square of the dough; roll it into a ball with the hand; flatten, stick with a fork, and bake in a quick oven.

It is not beating hard that makes the biscuit nice, but the regularity of the motion. Beating hard, the old cooks say, kills the dough. An old-fashioned Southern recipe.

English Muffins.

One pint of milk, 1 ounce of butter, one-half cup of yeast or quarter of a compressed cake, 3 cups of flour. Scald the milk, add the butter, and stand it to one side until lukewarm; then add the yeast, a teaspoonful of salt, and the flour, and beat continuously for five minutes; cover with a towel and stand in a warm place to rise about two hours. When light, add sufficient flour to make a soft dough; work lightly with the hand, divide into small balls, place each ball in a greased muffin ring, or deep gem pan, cover and let rise again. Then bake on a hot griddle, if in muffin rings, or in a hot oven if in gem pans, until a nice

brown. When done, break or pull them open; do not cut them, as a cold knife makes them heavy.

Crumpets.

One pint of milk, 1 teaspoonful of salt, about 3 cups of flour, 4 ounces of butter, 1 cup of yeast, or half a compressed cake. Scald the milk, let it stand until lukewarm; then add the salt and flour; beat vigorously; then add the butter, melted, and the yeast; beat again; cover and stand in a warm place until very light. Grease the muffin rings and place them on a hot griddle. Fill each ring half full of the batter; bake until brown on one side, then turn and brown on the other. Take from the fire and stand one side, until wanted. When ready to use, toast them on both sides, being careful not to burn. Butter them nicely, and serve quickly on a hot plate.

Rusks.

One pint of warm milk, half cup of yeast. Mix in sufficient flour to make a thick sponge; when light work in 1 cup sugar, 2 heaping tablespoonfuls butter, 4 eggs well beaten, half teaspoonful salt. Add flour sufficient to mould. Let rise a short time. Make into small balls, arrange closely in a buttered tin, brush over with sweetened milk and bake. The sponge may be set over night and baked before noon. Some prefer rusk, with fewer eggs, in which case this rule will be found very nice with the use of 2 eggs only. If too sweet, half cupful sugar may be substituted.

Rusks No. 2.

Two cups of raised dough, 1 of sugar, half a cup of butter, 2 well-beaten eggs, flour enough to make a stiff dough; set to rise, and when light, mould into high biscuit, and let rise again; rub damp sugar and cinnamon over the top and place in the oven. Bake about twenty minutes.

Baking Powder Rusks.

Three cups of flour sifted, 3 teaspoonfuls of baking powder, 1 teaspoonful of salt, 3 tablespoonfuls of sugar, 2 tablespoonfuls of butter, 3 eggs, half a nutmeg grated and a teaspoonful of ground cinnamon, 2 small cups of milk; sift together salt, flour, sugar and baking powder; rub in the butter cold; add the milk, beaten eggs and spices; mix into

a soft dough, break off pieces the size of an egg; roll into round balls with the hands; rub the tops with sweetened water, and sprinkle dry sugar over them. Bake immediately.

Cinnamon Cake.

When yeast bread is ready to knead from the sponge, knead and roll out three-fourths of an inch thick, put thin slices of butter on the top, sprinkle with cinnamon, and then with sugar; let rise well and bake.

Buns.

Break 1 egg into a cup and fill with sweet milk; mix with it half cup yeast, half cup butter, 1 cup sugar, enough flour to make a soft dough; flavor with nutmeg. Let rise till very light, then mould into biscuit with a few currants. Let rise a second time in pan; bake, and when nearly done, glaze with a little molasses and milk. Use the same cup, no matter about the size, for each measure.

Bread Puffs.

If the wheat bread is light enough for the oven at breakfast time, have ready some hot lard in a deep kettle; with the thumb and two fingers pull up some of the dough quite thin, and cut it some two or three inches in length; as these pieces are cut, drop them in the lard and fry like doughnuts. At table they are eaten like biscuit; they may also be served in a vegetable dish with a dressing of hot cream, seasoned with pepper and salt.

Sally Lunn.

Warm one-half cupful of butter in a pint of milk; add a teaspoonful of salt, a tablespoonful of sugar, and 7 cupfuls of sifted flour; beat thoroughly, and when the mixture is blood warm, add 4 beaten eggs, and last of all, half a cup of good lively yeast. Beat hard until the batter breaks in blisters. Set it to rise over night. In the morning, dissolve half a teaspoonful of soda, stir it into the batter and turn it into a well-buttered, shallow dish to rise again about fifteen or twenty minutes. Bake about fifteen to twenty minutes.

The cake should be torn apart, not cut; cutting with a knife makes warm bread heavy. Bake a light brown. This cake is frequently seen on Southern tables.

Sally Lunn. (Unfermented.)

Rub a piece of butter as large as an egg into a quart of flour; add a tumbler of milk, 2 eggs, 3 tablespoonfuls of sugar, 3 teaspoonfuls of baking powder, and a teaspoonful of salt. Scatter the baking powder, salt and sugar into the flour; add the eggs, the butter, melted, the milk. Stir all together, and bake in well-greased round pans. Eat warm with butter.

QUICK MUFFINS, WAFFLES, GRIDDLE CAKES, ETC.

Quick Muffins.

One pint of milk, 1 ounce of butter, 1 teaspoonful of salt, 3 cups of flour, 2 heaping teaspoonfuls of baking powder or a half teaspoonful of soda and 1 of cream of tartar, 3 eggs. Beat the eggs separately until light; add the yolks to the milk, then the flour, which must be more or less, according to the quality. The batter must be thin and pour from the spoon. Now add the melted butter, and salt; give the whole a vigorous beating. Now add the baking powder, and the well-beaten whites; stir until thoroughly mixed. Bake in muffin rings in a quick oven, or on the griddle.

Gems.

Make precisely the same as quick muffins, pour into greased gem pans, and bake in a quick oven for about twenty-five minutes.

Corn Gems.

Two cups of yellow corn meal, 1 cup of flour, 2 ounces of butter, 3 eggs, 1 cup of cold milk, 2 teaspoonfuls of baking powder, or a half teaspoonful of soda and a teaspoonful of cream of tartar, 1 cup of boiling milk. Put the meal into a bowl, put the butter into the center and pour over it the boiling milk; stir, then add the cold milk, the eggs well beaten, salt, and flour. Beat well, add the baking powder and mix thoroughly. Pour into greased gem pans, and bake in a hot oven thirty minutes.

Graham Gems with Dates.

One pint of milk, 1 teaspoonful of salt, half cup of chopped dates, 1 tablespoonful of melted butter, 3 cups of Graham meal, 1 cup of boiled

rice, 3 eggs, 2 teaspoonfuls of baking powder. Beat the yolks of the eggs, and add them to the milk, then the rice, salt, meal and butter; give the whole a vigorous beating. Now add the dates, the baking powder, and the whites of the eggs beaten to a stiff froth; mix carefully. Bake in gem pans, in a quick oven, thirty minutes.

A Graham gem can be made precisely the same as the preceding recipe, omitting the rice and dates.

Graham Gems No. 1.

Two cupfuls of the best graham meal, 2 of water, fresh and cold, or milk and water, and a little salt. Stir briskly for a minute or two. Have the gem pan hot and well greased, on the top of the stove while pouring in the batter. Then place in a very hot oven and bake forty minutes. It is best to check the heat a little when they are nearly done. As the prepared gems may be spoiled if the heat is not sufficient, care and judgment must be used in order to secure this most healthful as well as delicious bread.

Graham Gems No. 2.

Two cupfuls of graham flour, 1 cupful of wheat flour, 2 teaspoonfuls of baking powder, a tablespoonful of sugar, 1 of salt, and 1 well-beaten egg. Mix with sweet milk to make a thin batter; beat it well. Bake in gem irons; have the irons well greased; fill two-thirds full, and bake in a hot oven. Will bake in from fifteen to twenty minutes.

Sweet Milk Gems.

Beat 1 egg well, add a pint new milk, a little salt, and graham flour until it will drop off the spoon nicely; heat and butter the gem pans before dropping in the dough; bake in a hot oven twenty minutes.

Corn Meal Muffins. (Without Eggs.)

One cup of flour, 1 cup of corn meal, 2 tablespoonfuls of sugar, water to make a thick batter, or sour milk is better; mix at night; in the morning, add 2 tablespoonfuls melted butter, and 1 teaspoonful of soda; bake in cake rounds.

Hominy Muffins.

Two cups boiled hominy; beat it smooth, stir in 3 cups of sour milk, half a cup of melted butter, 2 teaspoonfuls of salt, 2 tablespoonfuls

sugar; add 3 eggs well beaten; 1 teaspoonful of soda, dissolved in water; 2 cups of flour. Bake quickly.

Rice muffins may be made in the same manner.

Plain Muffins.

One egg, well beaten, a tablespoonful of butter and a tablespoonful of sugar, with a teaspoonful of salt, all beaten until very light. One cup of milk, 3 of sifted flour, and 3 teaspoonfuls of baking powder. Graham or rye meal may be used instead of wheat flour, or 2 cups of corn meal and 1 of flour.

Drop on well greased patty pans and bake twenty minutes in a rather quick oven, or bake on a griddle in muffin rings.

Waffles.

Take 1 quart of flour, a teaspoon of salt, a tablespoon of melted butter, and milk enough to make a thick batter. Mix thoroughly. Add 2 well-beaten eggs, and 1 measure each of acid and soda (or 2 heaping teaspoons acid and 1 moderately heaping teaspoon soda) of Horsford's Bread Preparation; stir well, and bake at once in waffle irons.

Quick Waffles.

Two pints sweet milk, 1 cup butter (melted), sifted flour to make a soft batter; add the well-beaten yolks of 6 eggs, then the beaten whites, and lastly (just before baking) 4 teaspoons baking powder, beating very hard and fast for a few minutes. These are very good with 4 or 5 eggs, but much better with more.

Raised Waffles.

One quart flour, 1 pint sweet lukewarm milk, 2 eggs, a tablespoon melted butter, teaspoon salt, half teacup good yeast.

Rice Waffles.

Boil half a pint of rice and let it get cold, mix with it one-fourth pound butter and a little salt. Sift in it one and a half pints flour, beat 5 eggs separately, stir the yolks together with 1 quart milk, add whites beaten to a stiff froth, beat hard, and bake at once in waffle irons.

Raised Potato Cake.

Potato cakes, to be served with roast lamb or with game, are made of equal quantities of mashed potatoes and of flour, say 1 quart of each,

2 tablespoonfuls of butter, a little salt, and milk enough to make a batter as for griddle cakes; to this allow half a teacupful of fresh yeast; let it rise till it is light and bubbles of air form; then dissolve half a teaspoonful of soda in spoonful of warm water and add to the batter; bake in muffin tins. These are good also with fricasseed chicken; take them from the tins and drop in the gravy just before sending to the table.

Breakfast Cake.

Two tablespoons sugar, 2 of butter, 2 eggs, 1 cup milk, 1 (scanty) quart flour, 1 teaspoon soda, 2 of cream tartar; bake twenty minutes in a quick oven.

Alma's Pop-overs.

Two teacups sweet milk, 2 teacups sifted flour, heaped a little, butter size of a walnut, 2 eggs, 1 tablespoon sugar, and a little salt; bake in hot gem pans, filled half full, for twenty minutes, and serve immediately.

Berry Tea Cakes.

Nice little tea cakes to be baked in muffin rings are made of 1 cup of sugar, 3 eggs, one and a half cups of milk, 1 heaping teaspoonful of baking powder, a piece of butter the size of an egg and flour sufficient to make a stiff batter. In this batter stir a pint bowl of fruit—any fresh is nice—or canned berries with the juice poured off. Serve while warm, and they are a dainty addition to the tea table. Eaten with butter.

Griddle Cakes.

One quart of buttermilk, 1 teaspoonful of salt, 1 level tablespoonful of soda, 1 cupful of Indian meal, 5 cupfuls of wheat flour. Cakes made in this way may be tender, light and excellent. The buttermilk makes them light and puffy. Beat well.

Buckwheat, graham, and entire wheat flour made in the same way. Five cups of either to 1 cup of Indian meal.

Corn Meal Griddle Cakes. (With yeast.)

Stir into 1 quart of boiling milk 3 cups of corn meal; after it cools, add 1 cup of white flour, a teaspoonful of salt, and 3 tablespoonfuls of

home-made yeast. Mix this over night. In the morning, add 1 tablespoonful of melted butter or lard, 2 beaten eggs, and a teaspoonful of soda, dissolved in a little water.

This batter should stand a few minutes, after adding the butter and soda, that it should have time to rise a little; in the meantime, the griddle could be heating. Take a small stick like a good-sized skewer, wind a bit of cloth around the end of it, fasten it by winding a piece of thread around that and tying it firm. Melt together a tablespoonful of butter and lard. Grease the griddle with this. Between each batch of cakes, wipe the griddle off with a clean paper or cloth, and grease afresh. Put the cakes on by spoonfuls, or pour them carefully from a pitcher, trying to get them as near the same size as possible. As soon as they begin to bubble all over turn them, and cook on the other side till they stop puffing. The second lot always cooks better than the first, as the griddle becomes evenly heated.

Corn Meal Griddle Cakes.

Scald 2 cups of sifted meal, mix with a cup of wheat flour, and a teaspoonful of salt. Add 3 well beaten eggs; thin the whole with sour milk enough to make it the right consistency. Beat the whole till very light, and add a teaspoonful of baking soda dissolved in a little water. If you use sweet milk, use 2 large teaspoonfuls of baking powder instead of soda.

Griddle Cakes. (Very Good.)

One quart of graham flour, half a pint of Indian meal, one-half cup of yeast, a teaspoonful of salt; mix the flour and meal, pour on enough warm water to make batter rather thicker than that for buckwheat cakes; add the yeast, and when light bake on griddle not too hot.

Rice Griddle Cakes.

One cup of boiled rice, 2 eggs, about two and a half cups of flour, 1 pint of milk, one-half cup of yeast, or half a compressed cake, 1 large teaspoonful of salt. Scald the milk, stand to one side until cold; then add the yeast, salt, flour and rice; beat continuously for three minutes, cover, and stand in a warm place until morning. In the morning, beat the eggs separately until light; add first the yolks, then the whites; mix thoroughly; let stand fifteen minutes, and bake on a hot griddle.

The griddle should always be placed on the back part of the range over night, to heat gradually.

Johnny Cake.

One pint of buttermilk, 1 pint of Indian meal, 1 teaspoonful of salt, 3 eggs, 2 tablespoonfuls of melted butter, 1 teaspoonful of saleratus or soda. Beat the eggs all together until light, add them to the buttermilk, then add the Indian meal; beat well. Dissolve the saleratus or soda in 2 tablespoonfuls of boiling water, add this, the butter, and salt to the batter, mix thoroughly, and pour into a greased, shallow baking pan. Bake in a moderately quick oven for a half hour.

Quick Flannel Cakes.

One quart of flour, 2 ounces of butter, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder, 3 eggs, one and one-half pints of milk. Rub the butter into the flour, with the hands until smooth, then add the salt, beat the yolks of the eggs, add them to the milk; add this to the flour, and beat vigorously until smooth; add the whites of the eggs and the baking powder, and bake quickly on a hot griddle. Very nice.

Buttermilk Cakes.

One quart of buttermilk, 1 teaspoonful of salt, flour to make a thin batter, 1 egg, 1 teaspoonful of soda or saleratus. Beat the egg, add to it the buttermilk; add the salt, and mix well. Dissolve the soda or saleratus in two tablespoonfuls of boiling water, then stir it into the buttermilk. Now add gradually the flour, stirring all the while, until you have a batter that will pour smoothly from a spoon. Give a good beating and bake quickly on a hot griddle, well greased.

Sour Milk Griddle Cakes.

Make a batter of a quart of sour milk and as much sifted flour as is needed to thicken so that it will run from the dish; add two well-beaten eggs, a teaspoonful of salt, a tablespoonful of melted butter, and a level teaspoonful of soda dissolved in a little milk or cold water, added last; then bake on a hot griddle, well greased, brown on both sides.

Raised Graham Griddle Cakes.

Two cupfuls graham flour, 1 cupful wheat flour, 3 tablespoonfuls yeast, warm water or milk to make a thin batter. Set in a warm place

over night. Reserve 1 cup of this mixture for yeast for next time. Into the remainder stir one-half teaspoonful of soda dissolved in warm water. One or two thoroughly beaten eggs may also be added to great advantage. Bake on a griddle for breakfast.

Graham Griddle Cakes. (Unfermented).

Mix together dry two cups of graham flour, 1 cup wheat flour, 2 heaping teaspoonfuls of baking powder, and 1 teaspoonful of salt. Then add 3 eggs well beaten, 1 tablespoonful of lard or butter melted, and 3 cups of sweet milk. Cook immediately on a hot griddle.

Bread Griddle Cakes.

One quart of milk, boiling hot; 2 cups fine bread crumbs, 3 eggs, 1 tablespoonful melted butter, one-half teaspoonful salt, one-half teaspoonful soda, dissolved in warm water; break the bread into the boiling milk, and let stand for ten minutes in a covered bowl, then beat to a smooth paste; add the yolks of the eggs well whipped, the butter, salt, soda, and finally the whites of the eggs previously whipped stiff, and add half a cupful of flour. These can also be made of sour milk, soaking the bread in it over night, and using a little more soda.

Potato Griddle Cakes.

Twelve large potatoes, 3 heaping tablespoonfuls of flour, 1 teaspoonful of baking powder, one-half teaspoonful of salt, 1 or 2 eggs, 2 teacupfuls of boiling milk. The potatoes are peeled, washed and grated into a little cold water (which keeps them white), then strain off water and pour on boiling milk, stir in eggs, salt and flour, mixed with the baking powder; if agreeable, flavor with a little fine chopped onion; bake like any other pancake, allowing a little more lard or butter. Serve with stewed or preserved fruit, especially with huckleberries.

Flannel Cakes. (With Yeast.)

Heat a pint of sweet milk, and into it put 2 heaping tablespoonfuls of butter, let it melt, then add a pint of cold milk and the well-beaten yolks of 4 eggs—placing the whites in a cool place; also, a teaspoonful of salt, 4 tablespoonfuls of home-made yeast, and sufficient flour to make a stiff batter; set it in a warm place to rise; let it stand three hours or over night; before baking, add the beaten whites; bake like any other griddle cakes. Be sure to make the batter stiff enough, for flour must

not be added after it has risen, unless it is allowed to rise again. These, half corn meal and half wheat, are very nice.

Buckwheat Cakes.

First, be sure that you get perfectly pure buckwheat, free from grit. The adulterations with rye injure the quality. Put 1 quart of cold water into a stone jar with a small neck, add to it 1 teaspoonful of salt and three and three-quarter cups of buckwheat flour; beat well until perfectly smooth; then add a half cup of yeast or half a compressed cake, and mix well; cover the top of the jar with a saucer or plate; let stand in a moderately warm place until morning. In the morning, dissolve a half teaspoonful of saleratus or soda in 2 tablespoonfuls of boiling water, add this to the batter, beat thoroughly, and bake on a hot griddle.

By saving over a cupful of the batter each time, it will be equally as nice as fresh yeast. This can be continued each day for at least three weeks before making fresh sponge.

Buckwheat Cakes.

One quart buckwheat flour, half cup yeast, 1 tablespoonful salt, 1 cup corn meal or wheat flour, 2 quarts warm water. Beat well with a large spoon. Let it rise over night. After using one or two mornings add 1 teaspoonful saleratus. A pint of this batter will do to start the next lot. Add 2 tablespoonfuls molasses, that the cakes may color well.

Some cooks consider that half buckwheat flour, one-quarter Graham flour, and one-quarter Indian meal make the best and most healthy griddle cakes.

Fritters.

Never stick a fork into anything frying in hot lard, as doing so allows it to absorb the fat. Take out with a skimmer or split spoon.

Plain Fritters.

Two eggs, 1 cup milk, pinch of salt, one and one-half cups flour, 1 teaspoon baking powder. Serve with powdered sugar, maple syrup, or vinegar sauce.

Apple Fritters.

One cup milk, 1 full cup peeled chopped apples, 1 heaping cup flour, 2 eggs, pinch of salt, 1 teaspoon baking powder.

Wheat Fritters.

Three eggs, one and a half cups of milk, 3 teaspoonfuls baking powder, salt, and flour enough to make quite stiff, thicker than batter cakes. Drop into hot lard and fry like doughnuts.

A Good Sauce for the Above.—One cup of sugar, 2 tablespoonfuls of butter, 1 teaspoonful of flour beaten together; half a cup boiling water; flavor with extract of lemon and boil until clear. Or serve with maple syrup.

Currant Fritters.

Two cupfuls dry, fine bread crumbs, 2 tablespoonfuls of prepared flour, 2 cups of milk, one-half pound currants, washed and well dried, 5 eggs whipped very light, one half cup powdered sugar, 1 tablespoonful butter, one half teaspoonful mixed cinnamon and nutmeg. Boil the milk and pour over the bread. Mix and put in the butter. Let it get cold. Beat in next the yolks and sugar, the seasoning, flour, and stiff whites; finally, the currants dredged white with flour. The batter should be thick. Drop in great spoonfuls into the hot lard and fry. Drain them, and send hot to table. Eat with a mixture of wine and powdered sugar.

Banana Fritters.

One cup of flour, 2 eggs beaten separately, 1 tablespoonful butter, 1 cup milk or water. Add the whites of the eggs last of all, whipped to a stiff froth. Slice the bananas (three will answer) around (sprinkling with a little lemon will improve the flavor). Stir into the batter and fry by spoonfuls in hot lard, having a slice of the banana in each fritter. Sift powdered sugar over them and serve. The daintiest possible dessert.

A simpler way is to cut the bananas in two across and steep them in a syrup of sugar and water. After an hour, drain, roll in flour and fry in hot lard. Boil the sugar and water into a syrup and serve with them as sauce. Peel first.

Peach Fritters.

Make a batter same as for the first apple fritters, taking half the rule. One teaspoonful butter will make more tender. Peel and cut the peaches in halves, stir them in the batter and fry in boiling fat until a

delicate brown. Place half in each fritter, drain in a sieve and dust with powdered sugar. Cream may be added if desired.

Pineapple Fritters.

These may be made in the exact manner used for banana fritters, taking the rule first given. Omit the lemon. The pineapple will be improved by sprinkling the slices with sugar over night. Serve for dessert.

Parsnip Fritters.

Scrape and boil tender 2 large parsnips. Rub through a colander or mash carefully. Beat in 1 egg, 1 tablespoonful milk, 1 heaping teaspoonful of flour, three-fourths teaspoonful of salt, one-fourth teaspoonful of pepper. Mix and make into small, flat cakes, flour slightly and fry on a griddle in plenty of butter or nice dripping. Turn to brown both sides.

Green Corn Fritters.

One pint of grated young and tender green corn, 3 eggs, 2 tablespoonfuls of milk or cream, 1 tablespoonful of melted butter; if milk is used, a teaspoonful of salt. Beat the eggs well, add the corn by degrees, also the milk and butter; thicken with just enough flour to hold them together, adding a teaspoonful of baking powder to the flour. Have ready a kettle of hot lard, drop the corn from the spoon into the fat, and fry a light brown. They are also nice fried in butter and lard mixed, the same as fried eggs.

DAINTY BREAKFAST DISHES, TOASTS AND MUSHES.

Buttered Toast.

Although toast is commonly used, few know how to prepare it nicely. Take bread not too fresh, cut thin and evenly, trim off the crust edges for the crumb jar; first warm each side of the bread, then present the first side again to the fire until it takes on a rich, even, brown color; treat the other side in the same way; butter, and serve immediately. The coals should be bright and hot. Toast properly made is very digestible, because all the moisture is extracted, and the bread has become pure farina of wheat; but when it is exposed to a hot fire and the outside charred, the inside remains as moist as ever, and butter applied to it while warm does not penetrate, but floats on the

surface in the form of rancid oil. Or, beat 1 cup of butter and 3 tablespoons flour to a cream, pour over this one and a half pints boiling water; place over a kettle of boiling water for ten minutes, dip into it the toast, and serve hot.

Or, dip each slice of toast in boiling hot water (slightly salted), spread with butter, cover and keep hot.

Milk Toast.

Put over the fire a quart of milk, put into it a tablespoonful of cold butter, stir a heaping teaspoonful of flour, into half a gill of milk; as soon as the milk on the fire boils, stir in the flour, add a teaspoonful of salt; let all boil up once, remove from the fire, and dip in this, slices of toasted bread. When all are used up, pour what is left of the scalded milk over the toast. Cover, and send to the table hot.

Cream Toast.

Heat a pint of milk to boiling, and add a piece of butter the size of an egg; stir a tablespoonful of flour smoothly into a cup of rich cream, and add some of the boiling milk to this; heat it gradually and prevent the flour from lumping; then stir into the boiling milk, and let it cook a few moments; salt to taste. After taking from the fire stir in a beaten egg; strain the mixture on to toast lightly buttered.

American Toast.

To 1 egg thoroughly beaten, put 1 cup of sweet milk, and a little salt. Slice light bread and dip into the mixture, allowing each slice to absorb some of the milk; then brown on a hot, buttered griddle or thick bottomed frying pan; spread with butter, and serve hot.

Nuns' Toast.

Cut 4 or 5 hard boiled eggs into slices. Put a piece of butter half the size of an egg into a saucepan, and when it begins to bubble add a finely chopped onion. Let the onion cook a little without taking color, then stir in a teaspoonful of flour. Add a cupful of milk, and stir until it becomes smooth.

Cheese Toast.

Make some slices of toast, cut off their crusts, then butter them. Cut some cheese into thin flakes, and put in a saucepan with a piece of

butter, and a little mustard if desired. Place the pan over the fire and stir until the cheese is melted, and the whole is well mixed and smooth; then pour the mixture on the toast and serve hot.

Welsh Rarebit.

Put 4 ounces of cheese, sliced thin or grated, 2 tablespoonfuls of cream or milk, and a piece of butter the size of a walnut into a saucepan and boil, stirring it gently all the time until it becomes thick and smooth, then add a raw egg and a little cayenne pepper. Put the saucepan again on the fire, stirring until the whole is hot. Serve on squares of dry toast. This will be sufficient for four people.

Tomato Toast.

Pare and stew a quart of ripe tomatoes until smooth. Season with salt, pepper, and a tablespoonful of butter. When done, add 1 cup sweet cream and a little flour. Let it scald, but not boil; remove at once. Pour over slices of dipped toast, well buttered.

Eggs on Toast.

Various preparations of eggs can be served on toast, first dipping slices of well toasted bread quickly in hot salted water, then turning over them scrambled, poached or creamed eggs, all found in the recipes among "Eggs."

Mushrooms on Toast.

Peel a quart of mushrooms, and cut off a little of the root end. Melt an ounce of butter in the frying pan, and fry in it half a pound of raw minced steak; add 2 saltspoonfuls of salt, a pinch of cayenne, and a gill of hot water; fry until the juices are extracted from the meat; tilt the pan and squeeze the meat with the back of the spoon until there is nothing left but dry meat, then remove it; add the mushrooms to the liquid, and if there is not enough of it, add more butter; toss them about a moment, and pour on hot toast.

Some add a little sherry to the dish before removing from the fire.

Ham Toast.

Take a quarter of a pound of either boiled or fried ham, chop it fine, mix it with the yolks of 2 eggs, well beaten, a tablespoonful of butter, and enough cream or rich milk to make it soft, a dash of pepper.

Stir it over the fire until it thickens. Dip the toast for an instant in hot salted water; spread over some melted butter, then turn over the ham mixture. Serve hot.

Reed Birds on Toast.

Remove the feathers and legs of a dozen reed birds, split them down the back, remove the entrails, and place them on a double broiler; brush a little melted butter over them, and broil the inner side first; then lightly broil the other side. Melt one-quarter of a pound of butter, season it nicely with salt and pepper, dip the birds in it, and arrange them nicely on slices of toast.

Hashed Beef on Toast.

Chop a quantity of cold roast beef rather fine, and season it well with pepper and salt. For each pint of meat add a level tablespoonful of flour. Stir well, and add a small teacupful of soup stock or water. Put the mixture into a small stewpan, and after covering it, simmer for twenty minutes. Meanwhile, toast half a dozen slices of bread nicely, and at the end of the twenty minutes spread the meat upon them. Serve at once on a hot dish. In case water be used instead of soup-stock, add a tablespoonful of butter just before spreading the beef upon the toast. Any kind of cold meat may be prepared in a similar manner.

Sweet Wafers.

One pint flour, 1 teacup sugar, 3 eggs, 1 tablespoon butter, flavor with lemon, mix into a batter same as for cake, and bake in wafer-irons.

French Crackers.

One and a half pounds each of flour and sugar, three-fourths pound butter, whites of 5 eggs; before cooking wash over with egg and dip in sugar.

Egg Crackers.

Six eggs, 12 tablespoons sweet milk, 6 tablespoons butter, half a teaspoon soda; mould with flour half an hour, and roll thin.

Milk Crackers.

Rub half cup butter with 3 cups of flour; dissolve 1 teaspoonful of soda in one-quarter cupful water and strain over the flour; add 1 teaspoonful salt, 2 teaspoonfuls cream tartar, and sweet milk enough to

make a stiff dough. Knead well, beat with the rolling-pin, pounding it out thin. Roll out, cut with a biscuit cutter and bake quickly.

Crackers.

Eleven cups of flour before sifting, 1 cup of lard or butter, 1 teaspoonful soda, 1 teaspoonful salt. Rub all thoroughly in the flour. Add cold water sufficient to knead up stiff, beat with the rolling-pin fifteen or twenty minutes. Roll thin as for pie crust, cut in squares, prick with a fork and bake in a moderate oven until light brown.

Oatmeal Crackers.

One pint of oatmeal wet with half cupful cold water. Work into a mass with a spoon. Place on a board well covered with dry oatmeal. Make compact as possible, roll out carefully to one-sixth inch in thickness, cut in squares with a knife. Bake in a very slow oven. These are excellent, and if kept dry or packed in oatmeal will be good for months.

Cracked Wheat.

One quart of water, 1 teaspoonful of salt, 6 tablespoonfuls of cracked wheat. Mix the wheat, water and salt together; put this in the farina boiler, and boil four hours, or over night, on the back part of the stove. Serve warm, with sugar and cream.

Farina.

Add 1 teaspoonful of salt to 1 quart of water or milk, and then sift in, slowly, sufficient farina to make a gruel. Stir and boil slowly for thirty minutes. Serve with sugar and cream.

Rye Mush.

One quart of boiling water, 1 teaspoonful of salt, 5 heaping teaspoonfuls of rye meal. Sift the meal into the boiling water, stirring all the while; add the salt; stir until it boils again; cover, and cook slowly one hour. Serve with sugar and cream.

Graham Mush, Plain.

Plain graham mush made in the same manner, omitting the fruit and milk, and rather thin, served with cream and sugar, or some plain pudding sauce, is very good. What is left may be filled into a mould or pudding dish and sliced to fry next morning for breakfast.

Boiled Barley.

Wash the barley through several cold waters, then cover with cold water; bring quickly to a boil; boil five minutes; drain, cover with fresh boiling water, and boil slowly four hours.

Corn Meal Mush.

Salt boiling water and stir corn meal in slowly until a thick, smooth mush is formed. This may be served the same as Graham mush, and what is left may be fried next day. Boil slowly an hour.

Fried Mush.

Make the mush as above, corn meal or graham; better still, a mixture of the two will be found desirable. Put in a mould or pudding dish to cool and slice for frying, or dip muffin rings in cold water, set on a plate and fill with mush; in the morning slip the stiffened shapes out. Roll either slices or circles in flour, and fry slowly in hot lard or dripping. Some cooks fry fresh mush, dropping it hot into a well-buttered frying pan. It is nice cut in slices and fried like doughnuts, in lard sufficient to cover. Serve with molasses or maple syrup.

Oatmeal.

Two cupfuls of oatmeal, 1 teaspoonful of salt, 8 cupfuls of boiling water. Put in a basin and stir well, set in a steamer and cook one and a half hours. A double boiler may be used to cook it in, or a pail set in a kettle of boiling water. And if great care is used, it is possible to cook in a stewpan on the stove. Steam cooked or rolled oats may be cooked in much less time. If rolled oats, the quantity mentioned will cook during the time given for boiling the potatoes for breakfast. Serve with fruit, sugar, cream, butter, or any plain pudding sauce. If steamed, part milk may be used in cooking.

Oatmeal Mush Fried.

The mush to fry should be stiff and dry. Mould in a deep dish, cut in slices and fry in butter and lard, equal parts.

Boiled Rice.

Take half or quarter of a pound of the best quality of rice; wash it in a strainer, and put it in a saucepan, with a quart of clean water and a pinch of salt; let it boil slowly till the water is all evaporated—see that

it does not burn—then pour in a teacupful of new milk; stir carefully from the bottom of the saucepan, so that the upper grain may go under, but do not mash it; close the lid on your saucepan carefully down, and set it on a cooler part of the fire, where it will not boil; as soon as it has absorbed the added milk, serve it up with fresh new milk, adding fruit and sugar for those who like them.

Another nice way to cook rice is to take 1 teacupful of rice and 1 quart of milk, place in a steamer, and steam from two to three hours; when nearly done, stir in a piece of butter as large as the yolk of an egg, and a pinch of salt. You can use sugar if you like. The difference in the time of cooking depends on your rice—the older the rice, the longer time it takes to cook.

Rice Croquettes.

One pint of milk, yolks of 2 eggs, half teaspoonful of vanilla, one-quarter cup of currants, half cup of rice, 2 large tablespoonfuls of sugar, one-quarter cup of raisins, one-quarter cup of citron. Wash the rice and put it in a farina boiler with the milk, and boil until very thick; now add the yolks of the eggs, and the sugar; beat until smooth. Take from the fire, add the vanilla, and the fruit well floured. Turn out on a dish to cool. When cold, form in pyramids; dip first in beaten egg, then in bread crumbs, and fry in boiling oil or fat.

Put a small piece of currant jelly on the top of each croquette; dust the whole with powdered sugar, and serve with vanilla sauce.

This quantity will make twelve croquettes.

Hominy Croquettes.

To a cupful of cold boiled hominy, add a teaspoonful of melted butter, and stir it well, adding by degrees a cupful of milk, till all is made into a soft, light paste; add a teaspoonful of white sugar, a pinch of salt, and 1 well-beaten egg. Roll it into oval balls with floured hands, dipped in beaten egg, then rolled in cracker crumbs, and fry in hot lard.

The hominy is best boiled the day or morning before using.

Prepared Bread Crumbs.

Take pieces of stale bread, break them in bits, put them on a baking pan and place them in a moderate oven, watching closely that they do not scorch; then take them while hot and crisp and roll them, crushing

them. Sift them, using the fine crumbs for breading cutlets, fish, croquettes, etc. The coarse ones may be used for puddings, pancakes, etc.

Hominy.

This form of cereal is very little known, and consequently little appreciated in most Northern households. "Big hominy" and "little hominy," as they are called in the South, are staple dishes there and generally take the place of oatmeal, which is apt to be too heating for the climate. The former is called "samp" here. It must be boiled for at least eight hours to be properly cooked, and may then be kept on hand for two or three days and warmed over, made into croquettes or balls, or fried in cakes. The fine hominy takes two or three hours for proper cooking, and should be cooked in a dish set into another of boiling water, and kept steadily boiling until thoroughly soft.

Plain Crumpets.

Mix together thoroughly, while dry, 1 quart of sifted flour, loosely measured, 2 heaping teaspoonfuls baking powder, and a little salt; then add 2 tablespoonfuls of melted butter, and sweet milk enough to make a thin dough. Bake quickly in muffin rings or patty pans.

EGGS.

There are many ways of cooking and dressing eggs, and there is no more wholesome article of food when properly prepared. To ascertain the freshness of an egg without breaking it, hold it before a strong light,

or toward the sun, and if the yolk appears round, and the white surrounding it clear, the chances are it is good.

Or, put them in a bucket of water; the fresh ones will sink immediately, those that float are doubtful. The shell of a fresh egg looks dull and porous.

To Preserve Eggs No. 1.

There are many ways of preserving eggs, and we give one first that we know to be effectual, keeping them fresh from August until spring. Take a piece of quicklime as large as a good-sized lemon, and 2 teacupfuls of salt; put it into a large vessel and slack it with a gallon of boiling water. It will boil and bubble until thick as cream; when cold pour off the top, which will be perfectly clear. Drain off this liquor, and pour it over your eggs; see that the liquor more than covers them. A stone jar is the most convenient—one that holds about six quarts.

To Preserve Eggs No. 2.

Put a two inch layer of salt in bottom of stone jar, then a layer of fresh eggs, small end down; then salt, then eggs, and so on till jar is full, with a layer of salt at top; cover and put in a cool place, but not where they will freeze. This is a simple, easy, and inexpensive way, and has been tested for years.

Boiled Eggs.

Eggs for boiling cannot be too fresh, or boiled too soon after they are laid; but rather a longer time should be allowed for boiling a new laid egg than for one that is three or four days old. Have ready a saucepan of boiling water; put the eggs into it gently with a spoon, letting the spoon touch the bottom of the saucepan before it is withdrawn, that the egg may not fall, and consequently crack. For those who like eggs lightly boiled, three minutes will be found sufficient; three and three-quarters to four minutes will be ample time to set the white nicely; and if liked hard, six or seven minutes will not be found too long. Should the eggs be unusually large, as those of black Spanish fowls sometimes are, allow an extra half minute for them. Eggs for salad should be boiled for ten or fifteen minutes, and should be placed in a basin of cold water for a few minutes, to shrink the meat from the shell; they should then be rolled on the table with the hand, and the shell will peel off easily.

Soft Boiled Eggs.

The fresher laid the eggs are, the better. Put them in boiling water; if you only wish the white set, about two minutes' boiling is enough. A new laid egg will take three minutes, if you wish the yolk set.

Fried Ham and Eggs.

Freshen the ham, if it requires it, by putting it on the stove in cold water, and pouring off as soon as it comes to a scald. Fry the ham in its own fat, then fry the eggs afterward in the same. Dish up on the same platter.

Fried Eggs.

Butter some gem irons and break an egg in each one and set in the oven, after seasoning with salt and pepper. Will cook in a very short time.

Poached or Dropped Eggs.

Strictly fresh eggs only are fit to poach. The beauty of a poached egg is for the yolk to be seen blushing through the white, which should be just sufficiently hardened to form a veil for the yolk. Have some fresh boiling water in a stewpan, break the egg into a saucer, remove the pan from the fire and gently slip the egg into it. Now break another, and so on until the bottom of the pan is covered. Now put it over a moderate fire, and as soon as the water boils the eggs are ready; take them up with a slice, and neatly round off the ragged edges of the whites. Serve on buttered toast.

Broiled Ham and Eggs.

Broil thin slices of ham. Put a bit of butter on each slice when done. Poach the eggs in water, and lay one neatly on each piece of ham.

Scrambled Eggs.

Put a tablespoonful of butter into a hot frying pan; tip around so that it will touch all sides of the pan. Having ready half a dozen eggs broken in a dish, salted and peppered, turn them (without beating) into the hot butter; stir them one way briskly for five or six minutes or until they are mixed. Be careful that they do not get too hard. Turn over toast or serve in covered dish.

Baked Eggs.

Break 8 eggs into a well-buttered dish, put in pepper and salt, bits of butter, and 3 tablespoons cream; set in oven and bake about twenty minutes; serve very hot.

Scolloped Eggs.

Hard boil 12 eggs; slice them thin in rings; in the bottom of a large, well-buttered baking dish place a layer of grated bread crumbs, then one of eggs; cover with bits of butter, and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full; be sure, though, that the crumbs cover the eggs upon top. Over the whole pour a large teacupful of sweet cream or milk, and brown nicely in a moderately heated oven.

Plain Omelet. (Fine.)

To make an omelet, beat the yolks lightly (twelve beats is said to be the magic number), as too much beating makes them thin and destroys the appearance of the omelet, then add the milk, the salt, pepper, and flour if any is used, and lastly, the whites beaten to a stiff froth. Have the skillet as hot as it can be without scorching the butter; put in a tablespoon of butter and pour in the omelet, which should at once begin to bubble and rise in flakes. Slip under it a thin, broad-bladed knife, and every now and then raise it up to prevent burning. As soon as the under side is hard enough to hold together, and the eggs begin to "set," fold over, shake the skillet so as to entirely free the omelet, carefully slide it on a hot platter, and serve at once. It should be cooked in from three to five minutes.

Stuffed Eggs.

Six eggs, 1 tablespoonful of tongue or ham, 1 tablespoonful of melted butter, salt and pepper to taste. Boil the eggs fifteen minutes. Cut them in halves lengthwise, take out the yolks carefully, mash them fine, add the butter, the tongue or ham finely chopped, salt and pepper. Rub together until smooth. Fill the hollowed whites with this, and press the corresponding halves together. Dip them first in egg, then in bread crumbs, then again in egg and again in bread crumbs, and fry in boiling fat. Serve hot with cream sauce poured around them. These are delicious, but are difficult to make.

To Bake an Omelet.

To bake an omelet, place in the frying pan on top of stove until it begins to "set" in the middle, then place in a rather hot oven; when slightly browned, fold if you like, or turn a hot dish on top of the pan, upset the latter with a quick motion, and so dish the omelet with the under side uppermost. It should be baked in from five to ten minutes. Where a large quantity of eggs are used, instead of making into one large omelet, divide and make several, sending each to the table as soon as done. Three eggs make a good-sized omelet.

Cold Eggs for a Picnic.

This novel way of preparing cold eggs for the lunch basket fully repays one for the extra time required. Boil hard several eggs, halve them lengthwise; remove the yolks and chop them fine with cold chicken, lamb, veal, or any tender roasted meat; or with bread soaked in milk, and any salad, as parsley, onion, celery, the bread being half of the whole; or with grated cheese, a little olive oil, drawn butter, flavored. Fill the cavity in the egg with either of these mixtures, or any similar preparation. Press the halves together, roll twice in beaten egg and bread crumbs, and dip into boiling lard. When the color rises delicately, drain them and they are ready for use.

Vegetable Omelet.

Make a purée by mashing up ready dressed vegetables, together with a little milk, cream or gravy, and some seasoning. The most suitable vegetables are cucumbers, artichokes, onions, sorrel, green peas, tomatoes, lentils, mushrooms, asparagus tops, potatoes, truffles or turnips. Prepare some eggs by beating them very light. Pour them into a nice hot frying pan, containing a spoonful of butter; spread the purée upon the upper side; and when perfectly hot, turn or fold the omelet together, and serve. Or cold vegetables may be merely chopped small, then tossed in a little butter, and some beaten and seasoned eggs poured over.

Cheese Omelet.

Beat up 3 eggs, and add to them a tablespoonful of milk and a tablespoonful of grated cheese; add a little more cheese before folding; turn it out on a hot dish; grate a little cheese over it before serving.

Meat Omelets.

Ham, chicken, and all kinds of meat omelets, are made by chopping the meat fine and placing between the folds before dishing.

Tomato Omelet.

Peel a couple of tomatoes, which split into four pieces; remove the seeds, and cut them into small dice; then fry them with a little butter until nearly done, adding salt and pepper. Beat the eggs and mix the tomatoes with them, and make the omelet as usual. Or, stew a few tomatoes in the usual way and spread over before folding.

Asparagus, Cauliflower and Onion Omelet.

Cook the vegetables as if for the table; place them in the center of the omelet just before folding.

Bread Omelet.

Let 1 teacup of milk come to a boil, pour it over 1 teacupful of bread crumbs and let it stand a few minutes. Break 6 eggs into a bowl, stir (not beat) till well mixed; then add the milk and bread, season with pepper and salt, mix all well together and turn into a hot frying pan, containing a large spoonful of butter boiling hot. Fry the omelet slowly, and when brown on the bottom cut in squares and turn again, fry to a delicate brown and serve hot.

Curried Eggs.

Slice 2 onions and fry in butter, add a tablespoon curry powder and 1 pint good broth or stock, stew till onions are quite tender, add a cup of cream thickened with arrowroot or rice flour, simmer a few moments, then add 8 or 10 hard boiled eggs, cut in slices, and beat them well, but do not boil.

VEGETABLES

The fresher all vegetables are, the more wholesome. After being washed thoroughly, they should be dropped in cold water half an hour before using. Peel old potatoes and let them stand in cold water over night, or for several hours, putting them in immediately after being peeled, as exposure to the air darkens them. New potatoes are best baked. Full grown, fair, ripe potatoes may be either boiled or baked. Medium sized and smooth potatoes are best; the kind varies with the season. Green corn and peas should be prepared and cooked at once. Put all vegetables into plenty of salted water, boiling hot (excepting egg plant and old potatoes, which some put on in salted cold water), and boil rapidly, without cover, and let cook steadily after they are put on, not allowing boiling to stop until they are thoroughly done. Serve in an uncovered dish.

Onions, cabbage, carrots and turnips should be cooked in a great deal of water, boiled only long enough to sufficiently cook them, and

immediately drained. Longer boiling makes them insipid in taste, and with too little water they turn a dark color.

Onions should be soaked in warm salt water, to remove the rank flavor for one hour before cooking. Never split onions, turnips and carrots, but slice them in rings cut across the fiber, as they thus cook tender much quicker.

Potatoes rank first in importance in the vegetable line, and consequently should be properly served. It requires some little intelligence to cook even so simple and common a dish as boiled potatoes. In the first place, all defective or green ones should be cast out; a bad one will flavor a whole dish. If they are not uniform in size, they should be made so by cutting after they are peeled. The best part of a potato, or the most nutritious, is next to the skin, therefore they should be pared very thinly, if at all; then, if old, the cores should be cut out, thrown into cold water salted a little, and boiled until soft enough for a fork to pierce through easily; drain immediately, and replace the kettle on the fire with the cover partly removed, until they are completely dried. New potatoes should be put into boiling water, and when partly done salted a little. They should be prepared just in time for cooking, by scraping off the outside skin. They require about twenty minutes to boil.

If potatoes are very watery and they must be used for food, a small lump of lime added to the water while boiling will improve them.

Do not allow vegetables to remain in the water after they are done, but drain them in a colander and dress as directed in the various recipes.

Greens, lettuce, etc., should be washed leaf by leaf in warm water, rather more than tepid, having a dish of cold water to place them in immediately. The warm water more certainly cleans the leaf and does not destroy the crispness if they are placed at once in cold water. But whether washed in warm or cold water, take them leaf by leaf, breaking the heads off, not cutting them. Horseradish tops are considered choice for greens. Peas should not be shelled until just before the time of cooking.

Turnips, beets, peas, corn, squash and pumpkin are improved by adding a little sugar, especially when the vegetables are poor in quality. Sweet potatoes require a longer time to cook than the common variety. In gathering asparagus, never cut it off, but snap or break it; in this

way you do not get the white, woody part, which no boiling can make tender. Do the same with rhubarb, except being careful that it does not split, and take it very close to the ground. Put rice on to cook in boiling salted water, having first soaked for about an hour and dried off the surplus moisture on a large towel; or steam, or cook in custard kettle.

A piece of red pepper the size of a finger-nail, dropped into meat or vegetables when first beginning to cook, will aid greatly in killing the unpleasant odór. Remember this for boiled cabbage, green beans, onions, mutton and chicken. All vegetables should be thoroughly cooked, and require a longer time late in their season.

Greens boiling may have the odor absorbed by tying a piece of bread the size of an egg in cloth and dropping in the kettle.

Baked potatoes if wanted in a hurry may be partially boiled, then baked.

Mashed Potatoes.

Boil as directed above. When done and dry, mash quickly with a wire masher until light and free from all lumps; add a piece of butter the size of a walnut, a quarter-cup cream, a teaspoonful of salt, and a dash of pepper. Beat with a fork until very light. Serve in a heated, uncovered dish.

Potato Puffs.

Prepare the potatoes as directed for mashed potato. While hot, shape in balls about the size of an egg. Have a tin sheet well buttered, and place the balls on it. As soon as all are done, brush over with a beaten egg. Brown in the oven. When done, slip a knife under them and slide them upon a hot platter. Garnish with parsley, and serve immediately.

Saratoga Chips.

Peel good sized potatoes, and slice them as evenly as possible. Drop them into ice water; have a kettle of very hot lard, as for cakes; put a few at a time into a towel and shake, to dry the moisture out of them, and then drop them into the boiling lard. Stir them occasionally, and when of a light brown take them out with a skimmer, and they will be crisp and not greasy. Sprinkle salt over them.

Potato Snow.

Boil potatoes as directed above. Mash and prepare according to mashed potatoes. Rub through a heated colander into a deep dish that it may fall lightly, and in good shape. Put in the oven a few minutes till heated and serve very hot.

Fried Raw Potatoes.

Peel half a dozen medium sized potatoes very evenly, cut them in slices as thin as an eggshell, and be sure to cut them from the breadth, not the length of the potato. Put a tablespoonful each of butter and sweet lard into the frying pan, and as soon as it boils add the sliced potatoes, sprinkling over them salt and pepper to season them. Cover them with a tight fitting lid, and let the steam partly cook them; then remove it, and let them fry a bright gold color, shaking and turning them carefully, so as to brown equally. Serve very hot.

Potato Balls Baked.

Boil and mash as before, and form immediately into balls the size of an egg. Butter a dripping pan (a sheet of tin is better). Brush over the balls with the yolk of an egg, and brown quickly in a hot oven for five or ten minutes. Slip off with a knife on a hot platter and serve at once.

New Potatoes and Cream.

Wash and rub new potatoes with a coarse cloth or scrubbing brush; drop into boiling water and boil briskly until done, and no more; press a potato against the side of the kettle with a fork; if done, it will yield to a gentle pressure; in a saucepan have ready some butter and cream, hot, but not boiling, a little green parsley, pepper and salt; drain the potatoes, add the mixture, put over hot water for a minute or two and serve.

Potatoes Baked in Milk.

Cut enough potatoes in thick slices to half fill a deep dish or two quart pan. Drop in butter the size of an egg cut into bits, a teaspoonful of salt and a tablespoonful of parsley. Fill the pan up with milk, and bake two hours. The milk remaining in the pan should be thick as cream, and the potato a light brown on top.

Potato Mangle.

Pare and boil 6 large potatoes. Boil 6 eggs hard. Let cool and remove the shells. Chop eggs and potatoes together coarsely. Season with pepper and salt, and either melted butter or cream. Serve for lunch or tea.

Stuffed Potatoes.

Mince some cold meat very fine and season to taste. Choose large potatoes of one size, peel and core, taking care not to core them through. Fill them with the minced meat and put them in a dish to bake with a cup of water and a little nice dripping. If the potatoes are large they will require an hour to bake; if small, half that time will be sufficient. Baste occasionally.

Potato Stew (Raw).

Lay 3 slices salt pork, fat and lean, in the stew kettle and let fry. Pour off part of the fat if too much. Slice an onion and fry with the pork. When it browns put in the potatoes sliced, not too thin, and hot water, not quite enough to cover. When nearly done set on the top of the stove to simmer. Add pepper, butter, and a cupful of sweet cream. Milk thickened with flour can be used in place of cream. Butter can be used in place of pork.

Fried Potatoes (French).

Pare the potatoes and throw them into cold water for one hour. Then cut them, either with a vegetable spoon, or in slices or blocks. Have ready a pan of very hot lard; dry the potatoes on a towel. This must be done quickly, so as not to allow the potato to discolor. Now drop them quickly into the hot lard. When done take them out with a skimmer, and put in a colander. Stand the colander on a tin plate, and then in the oven, with the door open, to keep warm while you fry the remainder. When all are done, sprinkle with salt, and serve hot.

When cut with a vegetable spoon, they are used to garnish boiled or baked fish.

Brown Baked Potatoes.

Wash and pare potatoes of uniform size, and one hour before the meat is done, put them in the baking pan around the meat, and baste with the dripping every time you baste the meat.

Baked Potatoes (Plain.)

As potatoes contain potash, an important constituent of the blood, which is freely soluble in water, they are much more wholesome baked than boiled. Wash and scrub the potatoes, place them in a baking pan, then in a quick oven, to bake for thirty minutes, or until you can mash them between the hands. Do not try them with a fork, as that allows the steam to escape, and consequently the potato is heavy. Use as soon as done, or they will become watery.

COLD POTATOES MADE PALATABLE.

Potatoes a la Creme.

Heat a cupful of milk; stir in a heaping tablespoonful of butter cut up in as much flour. Stir until smooth and thick; pepper and salt, and add 2 cupfuls of cold boiled potatoes, sliced, and a little very finely chopped parsley. Shake over the fire until the potatoes are hot all through, and pour into a deep dish.

Princess Potatoes.

Slice cold mashed potatoes into strips 2 inches long, one inch wide, and one-half inch thick. Have in one saucer a tablespoonful of melted butter, and in another a beaten egg. Dip the strips first in the butter, and then in the egg. With a knife lay them in a buttered tin and cook in a hot oven for twelve minutes. Serve at once.

Potato Balls. Fried.

Work into a cupful of cold mashed potatoes, a teaspoonful of melted butter. When the mixture is white and light add the beaten yolk of 1 egg and season to taste. Make into balls, flouring the hands. Roll thickly in flour and fry in plenty of nice hot dripping. Take up with a spoon, or a four-tined fork, and pile on a hot dish.

Potato Croquettes.

Take 2 cups of cold mashed potato, season with a pinch of salt, pepper, and a tablespoonful of butter. Beat up the whites of 2 eggs, and work all together thoroughly; make it into small balls slightly flattened, dip them in the beaten yolks of the eggs, then roll either in flour or cracker crumbs; fry the same as fish balls.

Boulettes.

Two cups of mashed potatoes, 1 tablespoonful of chopped parsley, 1 teaspoonful of onion juice, 1 teaspoonful of salt, a dash of cayenne, yolks of 2 eggs, 2 tablespoonfuls of cream, 1 teaspoonful of powdered sweet marjoram, a piece of butter the size of a walnut. Beat the yolks lightly and add them to the potatoes, then add all the other ingredients; mix well, put into a saucepan and stir over the fire until the mixture leaves the sides of the pan. Take from the fire; when cool, form into bullets, dip first in egg and then in bread crumbs, and fry in boiling fat.

Serve as a garnish to boiled fish or baked meats.

Sweet Potatoes.

Boiled, steamed and baked the same as Irish potatoes; generally cooked with their jackets on. Cold sweet potatoes may be cut in slices across or lengthwise, and fried as common potatoes; or may be cut in half and served cold.

Boiled sweet potatoes are very nice. Boil until partly done, peel them and bake brown, basting them with butter or beef drippings several times. Served hot. They should be a nice brown.

Baked Sweet Potatoes.

Wash and scrape them, split them lengthwise. Steam or boil them until nearly done. Drain, and put them in a baking dish, placing over them lumps of butter, pepper and salt; sprinkle thickly with sugar, and bake in the oven to a nice brown.

Hubbard squash is nice cooked in the same manner.

Boiled Turnips.

Wash and pare the turnips, cut them into slices crosswise; put them into a saucepan, cover with boiling water, and boil until tender (about thirty minutes). When done, drain in a colander, pressing lightly to squeeze out all the water; then mash fine, add butter, salt and pepper to taste, and serve.

Or, mix with an equal quantity of hot mashed potatoes.

Turnips with Cream Sauce.

Pare 6 small turnips and cut them into dice; put into a saucepan, cover with boiling water, and boil for thirty minutes. When the turnips

are nearly done, make a cream sauce, and stand over the teakettle to keep warm. Drain the turnips in a colander, turn them carefully into a vegetable dish, pour the cream sauce over them, and serve.

Browned Turnips.

Pare the turnips, cut in slices crosswise, and boil as directed in preceding recipe. Drain in a colander. Put 2 tablespoonfuls of butter in a frying pan; when hot, add the turnips and 1 tablespoonful of granulated sugar; stir and turn carefully until the slices are nicely browned; dust with salt and pepper, and serve.

These are a nice accompaniment to roast ducks.

Ruta-baga.

Ruta-bagas are much more solid than the common white turnips, and may be cooked and served according to the recipes given for turnips.

Boiled Turnip Tops or Sprouts.

Wash a quarter peck of turnip tops in cold water; put them into a kettle, cover with boiling water, and boil twenty minutes; add a tablespoonful of salt when they are half done. Drain in a colander. Serve in a vegetable dish, garnished with slices of hard boiled eggs.

Baked Pumpkin.

Cut the pumpkin first in halves, then in quarters; remove the seeds, but not the rind. Place in a baking pan with the rind downward, and bake in a slow oven until tender, when you pierce with a fork. When done, serve in the rind; help it out by spoonfuls as you would mashed potatoes.

Cauliflower.

When cleaned and washed, drop them into boiling water, into which you have put salt and a teaspoonful of flour, or a slice of bread; boil till tender; take off, drain, and dish them; serve with sauce spread over, and made with melted butter, salt, pepper, grated nutmeg, chopped parsley, and vinegar.

Another way is to make a white sauce (see sauces), and when the cauliflowers are dished as above, turn the white sauce over, and serve warm. They may also be served in the same way with a milk, cream, or tomato sauce, or with brown butter.

It is a very good plan to loosen the leaves of a head of cauliflower, and let lie, the top downward in a pan of cold salt water, to remove any insects that might be hidden between them.

Corned Beef and Cabbage.

Wash the meat in cold water. Put it in a large kettle and cover with cold water. Simmer gently for two hours. In the meantime, remove the outside leaves from a hard white head of cabbage, cut it in quarters and soak in cold water one hour. After the meat has been simmering two hours, add the cabbage, and simmer one and a half hours longer. When done, put the meat in the center of a large dish with the cabbage around it. Serve with it tomato catsup, mustard or horseradish.

Boiled Cabbage.

Select a heavy white head. Remove the outside leaves, cut in quarters and soak in cold water one hour, then drain and cover with boiling water, let stand fifteen minutes; drain again, and press out all the water. Now put the cabbage in a kettle nearly filled with boiling water; add a teaspoonful of salt, and a small piece of a Chili pepper; cover and boil one hour, if the cabbage is young; two hours, if old. The Chili pepper is supposed to diminish the unpleasant odor.

Steamed Cabbage.

Take a sound, solid cabbage, and with a large sharp knife shave it very finely. Put it in a saucepan, pour in half a teacupful of water or just enough to keep it from burning; cover it very tightly, so as to confine the steam; watch it closely, add a little water now and then, until it begins to be tender; then put into it a large tablespoonful of butter; salt and pepper to taste, dish it hot. If you prefer to give it a tart taste just before taking from the fire add a third of a cup of good vinegar.

Delicate Cabbage.

Remove all defective leaves, quarter and cut as for coarse slaw, cover well with cold water, and let remain several hours before cooking, then drain and put into pot with enough boiling water to cover; boil until thoroughly cooked (which will generally require about forty-five minutes), add salt ten or fifteen minutes before removing from the fire, and when done, take up into a colander, press out the water well, and season with

butter and pepper. This is a good dish to serve with corned meats, but should not be cooked with them; if preferred, however, it may be seasoned by adding some of the liquor and fat from the boiling meat to the cabbage while cooking. Or, cut the cabbage in two, remove the hard stalk, let stand in cold water two hours, tie in thin netting or piece of muslin, and boil in salted water for a longer time than when it is cut finely. Drain, remove, and serve in a dish with drawn butter or cream dressing poured over it.

Creamed Cabbage.

Slice as for cold slaw and stew in a covered saucepan till tender; drain it, return to saucepan, add a gill or more of rich cream, 1 ounce of butter, pepper and salt to taste; let simmer two or three minutes, then serve. Milk may be used by adding a little more butter.

Fried Cabbage.

Place in a frying pan an ounce of butter, and heat it boiling hot. Then take cold boiled cabbage chopped fine, or cabbage hot, cooked the same as steamed cabbage, put it into the hot butter and fry a light brown, adding 2 tablespoonfuls of vinegar. Very good.

Sauer Kraut.

Barrels having held wine or vinegar are used to prepare sauer kraut in. It is better, however, to have a special barrel for the purpose. Strasburg, as well as all Alsace, has a well-acquired fame for preparing the cabbages. They slice very white and firm cabbages in fine shreds with a machine made for the purpose. At the bottom of a small barrel they place a layer of coarse salt, and alternately layers of cabbage and salt, being careful to have one of salt on top. As each layer of cabbage is added, it must be pressed down by a large and heavy pestle, and fresh layers are added as soon as the juice floats on the surface. The cabbage must be seasoned with a few grains of coriander, juniper berries, etc. When the barrel is full it must be put in a dry cellar, covered with a cloth, under a plank, and on this heavy weights are placed. At the end of a few days it will begin to ferment, during which time the pickle must be drawn off and replaced by fresh, until the liquor becomes clear. This should be done every day. Renew the cloth and wash the cover, put the weights back, and let stand for a month. By that time the sauer

kraut will be ready for use. Care must be taken to let the least possible air enter the sauer kraut, and to have the cover perfectly clean. Each time the barrel has to be opened it must be properly closed again. These precautions must not be neglected.

This is often fried in the same manner as fried cabbage, excepting it is first boiled until soft in just water enough to cook it, then fried and vinegar added.

Fried Egg Plant.

Slice the egg plant without paring, into five or six pieces, omitting the end parings. Boil in salted water five minutes to extract the strong taste. Drain. Dip each slice in beaten egg, and then in bread crumbs. Fry a light brown on both sides in butter or dripping.

Egg Plant with Butter.

Prepare and boil as above. Drain and dip each slice in fried batter, and fry in hot lard. Drain before serving.

Scolloped Egg Plant.

Boil the egg plant until tender. Remove the skin; mash fine; mix with an equal quantity of bread or cracker crumbs. Put in a buttered baking dish. Season with pepper, salt and butter. Sprinkle crumbs over the top, and bake one-half hour. This makes a delightful and digestible dish.

Dutched Lettuce.

Wash carefully 2 heads of lettuce, separate the leaves, and tear each leaf in two or three pieces. Cut a quarter pound of ham or bacon into dice, and fry until brown; while hot, add 2 tablespoonfuls of vinegar. Beat 1 egg until light, add to it 2 tablespoonfuls of sour cream, then add it to the ham, stir over the fire one minute until it thickens, and pour, boiling hot, over the lettuce; mix carefully with a fork, and serve immediately.

Wilted Lettuce.

Place in a vegetable dish lettuce that has been carefully picked and washed, each leaf by itself, to remove all insects. Cut across the dish four or five times, and sprinkle with salt. Fry a small piece of fat ham until brown, cut it in small pieces; when very hot add cup of good

vinegar, and pour it boiling hot over the lettuce; mix it well with a fork and garnish with slices of hard boiled eggs. Be certain to have the fat so hot that when vinegar is poured in, it will boil immediately. Add half a cup or a cup of vinegar according to strength of vinegar and quantity of lettuce.

Onions Boiled.

The white silver skins are the best species. To boil them peel off the outside, cut off the ends, put them into cold water and into a stew-pan, and let them scald two minutes; then turn off that water, pour on cold water, salted a little, and boil slowly till tender, which will be in thirty or forty minutes, according to their size; when done drain them quite dry, pour a little melted butter over them, sprinkle them with pepper and salt, and serve hot.

An excellent way to peel onions so as not to affect the eyes is to take a pan full of water, and hold and peel them under water.

Stewed Onions.

In peeling onions be careful not to cut the top and bottom too closely or the onion will not keep whole. Boil in salted water with a little milk until tender. Drain and put in a white sauce to simmer for ten minutes; or, a cup of milk or cream boiling hot. Season with butter, pepper and salt. Turn over the onions and serve, or serve whole with butter, pepper and salt.

Fried Onions.

Peel and slice. Fry in butter or meat gravy, with half cup water. Season with pepper and salt, and serve hot.

Carrots.

Wash and scrape. Leave in water half an hour. Boil until tender in salted water. Chop or mash fine, seasoning with butter, pepper and a few teaspoonfuls of cream or milk.

Carrots Stewed.

Prepare to boil by cutting lengthwise. Slice thin. When done put in a saucepan 2 tablespoonfuls of butter and 1 cupful milk. Season with pepper. Some like a dash of cayenne. Add very little sugar and stew half an hour.

Stewed Okra.

Slice young, tender pods in rounds. Boil twenty minutes in salted water. Drain, and season with butter and pepper. This may be poured over buttered toast if desired. A half cup of hot cream or very rich milk is an addition.

Stewed Celery.

Scrape and wash the celery. Cut in inch lengths and cook twenty minutes in boiling salted water. Drain, pour in a cup of milk, let boil and add 1 tablespoonful of butter rolled in flour, pepper and salt, and stew gently a few minutes; or, tie in bunches like asparagus, boil, season and serve on buttered toast.

Beets.

Wash carefully, neither cutting nor scraping, that juice and color may be preserved. Boil until tender. In summer this will take an hour, in winter at least three hours. Slice hot and season with plenty of butter, pepper, salt and a little vinegar, and serve. Slice some up for pickles and put in cold spiced vinegar, or plain vinegar. The tops. and the young beets thinned out, make excellent greens.

Summer Squash. (Boiled.)

Pare and cut in slices 3 summer squashes, remove the seeds and cut the slices in squares. Put them into a saucepan, cover with boiling water, add a teaspoonful of salt and boil twenty minutes. When done, drain in a colander and press gently; then mash fine, turn into a strainer cloth, and squeeze until the squash is dry. Now put into a small saucepan a tablespoonful of butter and the squash, add salt and pepper to taste, stir until thoroughly heated, and serve.

Or, cut into slices, dust with salt and pepper, dip first in egg and then in bread crumbs, and fry, and serve the same as egg plants.

Spinach.

Wash and put into a tin dish without water. Put this into another vessel with water, which let boil fifteen minutes. Drain, but do not press, chop fine, add hard boiled eggs, 3 to a quart after it is cooked. Season with butter, pepper and salt. Return, and cook ten minutes.

Winter Squash.

The small Hubbard squash is best for baking. Saw the squash in halves; scrape out the soft part and the seeds. Put the halves in the oven, and bake about three-quarters of an hour, or until tender. Serve in the shell. Help out by spoonfuls.

Boiled Spinach.

Look over carefully, and wash well. Boil in clear hot water until tender. Drain in a colander. Cut fine with a knife. Return to a vessel on the stove and season with prepared mustard, butter, pepper and salt. Spinach is sometimes covered with nicely poached eggs.

To Peel Tomatoes.

Put the tomatoes into a frying basket, and plunge them into hot water for three or four minutes. Drain and peel. Another way is to place them in a flat baking tin and set them in a hot oven about five minutes; this loosens the skins so that they readily slip off.

Stewed Tomatoes.

Scald by pouring water over them, peel, slice and cut out all defective parts; place a lump of butter in a hot skillet, put in tomatoes, season with salt and pepper, keep up a brisk fire, and cook as rapidly as possible, stirring with a spoon or chopping up with a knife (in the latter case wipe the knife as often as used or it will blacken the tomatoes). Cook half an hour. Serve at once in a deep dish lined with toast. When iron is used, tomatoes must cook rapidly and have constant attention. If prepared in tin or porcelain, they do not require the same care.

Broiled Tomatoes.

Select firm ripe tomatoes, cut in thick slices and broil on a well greased gridiron over a clear fire, turning. A double wire broiling iron is almost a necessity. Arrange the slices on a heated plate and pour over them melted butter seasoned with salt and cayenne. Serve immediately.

Tomato Toast.

Run a quart of stewed ripe tomatoes through a colander, place in a porcelain stewpan, season with butter, pepper and salt and sugar to

taste; cut slices of bread thin, brown on both sides, butter and lay on a platter, and just as the bell rings for tea add a pint of good sweet cream to the stewed tomatoes, and pour them over toast.

Baked Stuffed Tomatoes.

Take rather large regularly shaped fruit, cut a small slice from the blossom end and scrape out all the soft part. Mix this with stale bread crumbs, butter, pepper and salt, some parsley and a little chopped onion. Fill the tomatoes carefully; set them in a dish with a little butter in it. Let them bake three-quarters of an hour in a moderately hot oven, watching that they do not burn or become dry.

Escalloped Tomatoes.

Put in a buttered baking dish a layer of bread or cracker crumbs seasoned with bits of butter, then a layer of sliced tomatoes seasoned with pepper, salt, and sugar if desired, then a layer of crumbs, and so on till the dish is full, finishing with the crumbs. Bake from three-quarters of an hour to an hour. Onions, prepared by soaking over night in hot water, dried well, sliced in nearly half-inch slices, and browned on both sides in a frying pan with butter, may be added, a layer on each layer of tomatoes.

Deviled Tomatoes.

One pint of thickly sliced tomates, 1 yolk of egg, hard boiled, 2 tablespoonfuls melted butter, one and one-half tablespoonfuls of vinegar, 1 raw egg, whipped light, 1 teaspoonful powdered sugar, salt, mustard and pepper.

Rub the boiled yolk with the butter and seasoning; add the vinegar boiling hot; beat light. Stir in the beaten egg until the mixture thickens. Set the dish in hot water. Broil the sliced tomatoes as per directions given above. Lay the slices on a hot dish and pour the hot sauce over them.

Sliced Tomatoes.

Prepare half an hour before dinner, scald a few at a time in boiling water, peel, slice, and sprinkle with salt and pepper, set away in a cool place, or lay a piece of ice on them. Serve as a relish for dinner in their own liquor. Those who desire may add vinegar and sugar.

Fried Green Tomatoes.

Take large green tomatoes and cut in slices one-half inch thick, rejecting the first and last slice; roll them in flour and slowly fry brown in plenty of butter. Sprinkle pepper and salt over them. Some like a little sugar; serve on a hot dish. Nice for an entree or garnish for meats.

The dish resembles egg plant. Scald the sliced tomatoes in salt water before frying.

Fried Green Tomatoes and Onions.

Slice onions and green tomatoes, scald the tomatoes in salt water; then fry together in butter or dripping, stirring well. Season with salt and pepper. A teaspoonful of water may be added if necessary.

Asparagus.

Get the stalks of equal length if you can. Tie up. Boil in salted water not quite half an hour. Lay on buttered toast, and pour drawn butter over it. Asparagus is very nice cut up into half-inch pieces and cooked same as green peas.

Cucumbers a la Creme

Peel and cut into slices (lengthwise) some fine cucumbers. Boil them until soft, salt to taste, and serve with delicate cream sauce.

For tomato salad, see "Salads," also for raw cucumbers.

Fried Cucumbers.

Pare them and cut lengthwise in very thick slices; wipe them dry with a cloth; sprinkle with salt and pepper, dredge with flour, and fry in lard and butter, a tablespoonful of each, mixed. Brown both sides, and serve warm.

Green Peas.

One peck will answer for a family of four or five. Shell them, but do not wash, as this injures the flavor. Put them in boiling salted water; add a teaspoonful of white sugar, and cook one-half hour. Drain, pepper and salt lightly, and stir in one-fourth teaspoonful salt, and serve hot.

Creamed peas may be stewed, and when the water is very nearly absorbed, turn in cream or milk sufficient for the required amount of

liquid. Let it boil up and season to taste with butter, pepper and salt. One-half teaspoonful of white sugar may be added, or boil the pods in water first.

Canned peas may be cooked in like manner. Soak dried peas over night and cook same way.

Boiled Corn.

Put the well cleaned ears in salted boiling water, boil an hour, or boil in the husk for the same time, remove husks and serve immediately. Corn thoroughly cooked is a wholesome dish.

Roasted Green Corn.

Strip off all the husk from green corn, and roast it on a gridiron over a bright fire of coals, turning it as one side is done. Or, if a wood fire is used, make a place clean in front of the fire, lay the corn down, turn it when one side is done; serve with salt and butter.

Succotash.

Take a pint of fresh shelled Lima beans, or any large fresh beans, put them in a pot with cold water, rather more than will cover them. Scrape the kernels from 12 ears of young sweet corn; put the cobs in with the beans, boiling from half to three-quarters of an hour. Now take out the cobs and put in the scraped corn; boil again fifteen minutes, then season with salt and pepper to taste, a piece of butter the size of an egg, and half a cup of cream. Serve hot.

Corn Oysters.

Score and press the corn as directed in preceding recipe, and to every pint of pulp allow 2 eggs, 2 heaping tablespoonfuls of flour, half teaspoonful of salt, 1 dash of cayenne, 1 dash of black pepper. Beat the eggs separately; add first the yolks and then the whites to the corn, mix gently, add the salt, cayenne, pepper and flour; mix again. Put 2 tablespoonfuls of lard or butter in a frying pan; when hot, drop the mixture by spoonfuls into it; when brown on one side, turn and brown the other. Serve very hot.

Cold Corn.

Cold corn left from dinner may be cut from the cob, covered with milk, and stewed five minutes. Season with a bit of butter, salt and pepper.

To Cook Dried Corn.

Cover 1 pint of corn with warm water and stand it on the back part of the stove over night. In the morning, if it has absorbed all the water, add more, and cook slowly two hours, or until you are ready to use; then add salt, pepper, a tablespoonful of butter, and a half pint cream.

Stewed Salsify or Oyster Plant.

Wash the roots and scrape off their skins, throwing them as you do so into cold water, for exposure to the air causes them to immediately turn dark. Then cut crosswise into little thin slices; throw into fresh water, enough to cover; add a little salt, and stew in a covered vessel until tender, or about one hour. Pour off a little of the water, add a small lump of butter, a little pepper, and a gill of sweet cream, and a teaspoonful of flour stirred to a paste. Boil up and serve hot.

Salsify may be simply boiled, and melted butter turned over them.

Fried Salsify.

Stew the salsify as usual till very tender; then with the back of a spoon or a potato jammer, mash it very fine. Beat up an egg, add a teacupful of milk, a little flour, butter, and seasoning of pepper and salt. Make into little cakes, and fry a light brown in boiling lard, first rolling in beaten egg and then flour.

Greens.

About a peck of greens are enough for a mess for a family of six, such as dandelions, cowslips, burdock, chiccory and other greens. All greens should be carefully examined, the tough ones thrown out, then be thoroughly washed through several waters until they are entirely free from sand. The addition of a handful of salt to each pan of water used in washing the greens will free them from insects and worms, especially, if after the last watering they are allowed to stand in salted water for a half hour or longer. When ready to boil the greens, put them into a large pot half full of boiling water, with a handful of salt, and boil them steadily until the stalks are tender; this will be in from five to twenty minutes, according to the maturity of the greens; but remember that long continued boiling wastes the tender substance of the leaves, and so diminishes both the bulk and the nourishment of the dish; for this reason it is best to cut away any tough stalks before beginning to cook

the greens. As soon as they are tender, drain them in a colander, chop them a little and return them to the fire long enough to season them with salt, and pepper and butter; vinegar may be added if it is liked; the greens should be served as soon as they are hot.

All kinds of greens can be cooked in this manner.

Fried Parsnips.

Boil the parsnips as directed in the preceding recipe. When done, drain, season with salt and pepper, dip first in melted butter and then in flour. Put 2 tablespoonfuls of dripping in a frying pan; and when hot, put in enough parsnips to cover the bottom of the pan. Fry brown on all sides.

Boiled Parsnips with Cream Sauce.

If the parsnips are young, scrape and throw into cold water; if old, pare and cut in quarters. Put them into a saucepan of boiling water and boil until tender (if young, three-quarters of an hour; if old, one and a quarter hours). When done, drain them, lay them on a heated dish, heads all one way, cover with cream sauce or drawn butter, and serve with corned beef or boiled salt fish.

Sour or Narrow Dock.

This is a common weed in our rich ground and pastures. The leaves are long, narrow and curly, and may be cooked the same as spinach. It is supposed to possess an alterative property, forming an excellent diet in scorbutic cases.

Boiled Dandelions.

Use the first shoots of the dandelions. They are not fit for food after they blossom, as they then become bitter and stringy. Cut off the roots, pick them over carefully, and wash well in several waters; then put them in a saucepan, cover with boiling water, add a teaspoonful of salt, and boil one hour. When done, drain and chop fine; then put them in a frying pan, add tablespoonful of butter, salt and pepper to taste; stir until thoroughly heated, and serve with egg sauce.

MUSHROOMS.

The skin of the good mushroom peels off easily. Those with yellow or white gills, and those which grow in low, damp, shady places, or around decayed stumps of old trees, or any other decayed matter, are to be avoided.

The good mushrooms have invariably an agreeable smell, while the poisonous have a rank putrid smell. It is always safe to use the canned mushrooms, which are convenient and cheap, but tough and indigestible, and we caution those who eat them to masticate diligently.

To Stew Canned Mushrooms.

One can of mushrooms, yolk of 1 egg, 1 tablespoonful of sherry, if you use it, 1 tablespoonful of butter, half pint milk, salt and pepper to taste (white is best), 1 tablespoonful flour. Drain the mushrooms. Put the butter in a porcelain or granite saucepan, add to it the flour, mix until smooth; add the milk, and stir continually until it boils; then add the mushrooms, salt and pepper, stir until thoroughly heated. Take from the fire, add the well beaten yolk of the egg and the wine, then serve. In cooking canned mushrooms, do not boil, as they are already cooked, and the second boiling toughens them.

Baked Mushrooms.

For this, choose the larger mushrooms. Peel, cut off the stalks close to the top, place them upside down in a pie dish, sprinkle with salt and pepper, and put in a tiny piece of butter in each mushroom. Bake in a quick oven twenty minutes, basting two or three times with a little melted butter. Serve hot on the dish in which they are baked.

Boiled Mushrooms.

For this, choose the largest mushrooms you can get. Peel, cut off the stalks close to the top, baste them well with melted butter, dust lightly with salt and pepper, and let them stand a half hour. Then place them in a wire broiler, close the broiler very carefully so as not to break them, broil them over a clear fire, first on one side and then on the other. Open the broiler, remove them carefully with a spoon, place them on small squares of buttered toast, pour on a little melted butter, and serve.

Mushrooms for Winter Use.

Wash and wipe free from grit the small fresh button mushrooms. Put into a frying pan a quarter of a pound of the very best butter. Add to it 2 whole cloves, a saltspoonful of salt, and a tablespoonful of lemon juice. When hot, add a quart of the small mushrooms, toss them about in the butter for a moment only, then put them in jars; fill the top of each jar with an inch or two of the butter and let it cool. Keep the jar in a cool place, and when the butter is quite firm, add a top layer of salt. Cover to keep out dust.

The best mushrooms grow on uplands, or in high, open fields, where the air is pure.

Boiled Dinner.

Put meat on, after washing well, in enough boiling water to just cover the meat; as soon as it boils set kettle on the stove where it will simmer or boil very slowly; boil until almost tender, put in vegetables in the following order: Cabbage cut in quarters, turnips of medium size cut in halves, and potatoes whole, or if large, cut in two; peel potatoes and turnips, and allow to lay in cold water for half an hour before using. The meat should be well skimmed before adding vegetables; boil together until thoroughly done (adding a little salt before taking out of kettle), when there should be left only just enough water to prevent burning; take up vegetables in separate dishes, and lastly the meat; if there is any juice in kettle, pour it over cabbage. Boil cabbage an hour, white turnips and potatoes half an hour, ruta-bagas an hour and a half to two hours. A soup plate or saucer turned upside down, or a few iron tablespoons are useful to place in bottom of kettle to keep meat from burning. Parsnips may be substituted in place of cabbage and turnips, cooking them three-quarters of an hour.

Boiled Dinner. (New England Style.)

The above may be made a *New England Boil* by using corned beef and all kinds of vegetables. Garnish meat platter with hot boiled beets.

Truffles.

The truffle belongs to the family of the mushrooms; they are used principally in this country as a condiment for boned turkey and chicken, scrambled eggs, fillets of beef, game and fish. When mixed in due

proportion, they add a peculiar zest and flavor to sauces, that cannot be found in any other plant in the vegetable kingdom.

Dry Lima Beans.

Wash 1 quart of dry Lima beans in two warm waters, soak three hours, drain, and put on to cook in enough boiling water to cover them; cover pot with tin lid, adding more hot water as it boils away, boiling rapidly for one and a half hours, when there should be only water enough to come up to top of the beans—just sufficient to make a nice dressing. Five minutes before taking up, season with salt and pepper, and stir in a dressing made of 1 tablespoon each of flour and butter, rubbed together until smooth. This is a delicious dish.

String Beans.

String, snap and wash 2 quarts beans, boil in plenty of water about fifteen minutes, drain off and put on again in about 2 quarts boiling water; boil an hour and a half, and add salt and pepper just before taking up, stirring in one and a half tablespoons butter rubbed into 2 tablespoons flour and half pint sweet cream. Or, boil a piece of salted pork one hour, then add beans and boil an hour and a half. For shelled beans boil half an hour in water enough to cover, and dress as above.

Pork and Beans.

Pick over carefully a quart of beans and let them soak over night; in the morning wash and drain in another water, put on to boil in cold water with half a teaspoon of soda; boil about thirty minutes (when done, the skin of a bean will crack if taken out and blown upon), drain, and put in an earthen pot, salt, with 2 or 3 tablespoons of molasses. When the beans are in the pot, put in the center half or three-fourths of a pound of salt pork with the rind scored in slices or squares, and uppermost; season with pepper and salt if needed; cover all over with hot water, and bake six hours or longer in a moderate oven, adding hot water as needed; they cannot be baked too long. Keep covered so that they will not burn on the top, but remove cover an hour or two before serving, to brown the top and crisp the pork.

How to Boil Rice.

Rice should be carefully picked over, washed in warm water, rubbed between the hands, and then rinsed several times in cold water till white.

Put 1 teacupful in a tin pan or porcelain kettle, add 1 quart boiling water; boil fifteen minutes, not stirring, but taking care that it does not burn; add 1 teaspoon salt, pour into a dish and send to table, placing a lump of butter in the center. Cooked thus the kernels remain whole.

To boil rice in milk, put a pint rice into nearly 2 quarts of cold milk an hour before dinner, add 2 teaspoons salt, boil very slowly and stir often; cook on back part of stove or range so as to avoid burning, and take it up into a mould or bowl wet in cold water a short time before serving.

Or, after cooking, drain carefully, stir in 2 well-beaten eggs, 1 tablespoon grated cheese, half a tablespoon butter, half a teaspoon salt; bake a few minutes in shallow pans. Some soak rice an hour or two before cooking.

Baked Rice.

One small cupful of rice, 1 quart of milk, 1 teaspoonful of salt, 1 tablespoonful of butter, to be used in buttering the pudding dish. Wash the rice in two waters and put into the dish; add the milk and bake in a slow oven two hours. It must swell and be a firm mass. If it browns too fast cover till nearly done and serve very hot; 2 large spoonfuls of grated cheese are sometimes added. Serve as a vegetable.

Rice, Southern Manner.

Prepare the rice for cooking; allow 1 quart of water to 1 cupful of rice; salt a little and when boiling put in the rice. Boil twenty minutes drain closely, set the kettle back over the bed of coals and steam fifteen minutes with the lid off. When done every kernel will be found perfect and tender.

Rice is very nice cooked in this manner instead of steaming. Add a cupful of milk, and let cook an hour or more.

Rice Cooked in Twelve Minutes.

Put 1 cup rice into 4 cups boiling water with 1 tablespoon salt. Boil hard twelve minutes. Drain off the water, and set back covered, for ten minutes.

Macaroni-Rice.

One cup rice. Cook tender in two and a half cups water. Let cool. Fill a baking dish with alternate layers of rice and grated cheese,

seasoned with pepper, salt and butter. Pour on milk to cover. Bake twenty or thirty minutes.

Macaroni.

A delicious breakfast dish. Take a pint of Italian macaroni broken into inch pieces. Put into a gallon of boiling water, and let boil twenty minutes; drain in a colander; put in a basin or pudding dish with 3 pints of milk, season with butter, pepper and salt, and bake thirty minutes.

Baked Macaroni.

Take about 3 ounces macaroni and boil till tender in a stewpan with a little water; take a pudding dish or pan, warm a little butter in it, and put in a layer of macaroni, then a layer of cheese grated or cut in small bits, and sprinkle over with salt, pepper and small pieces of butter, then add another layer of macaroni, and so on, finishing off with cheese; pour on rich milk or cream enough to just come to the top of the ingredients, and bake from one-half to three-quarters of an hour. Rice may be used instead of macaroni by first cooking as follows: Pick and wash a cup of rice, put in a stew kettle with 3 cups boiling water, and set over the fire—the boiling water makes the kernels retain their shape better than when cold water is used. When done put a layer of rice, cheese, etc., alternately as you would macaroni, and bake in the same way.

Macaroni with Cheese.

One pint of Italian macaroni, broken in inch pieces; drop in 1 quart of boiling water, to which an even teaspoonful of salt has been added. Boil twenty minutes and drain; pour over it enough milk to cover and cook until tender. Butter a pudding dish, cover the bottom with grated cheese; add layers of macaroni, then of cheese until sufficient; cover the last layer of cheese with bread crumbs. Bake in a quick oven fifteen minutes. If the top is not brown heat a shovel red hot, and brown.

Hominy.

Soak 1 quart of ground hominy over night, put over the fire in a tin pail, set in boiling water with water enough to cover, boil gently for five hours, as it can not be hurried. After the grains begin to soften, on no account stir it. The water put in at first ought to be enough to finish it, but if it proves too little, add more carefully, as too much makes it

sloppy. Salt just before taking from the stove, as too early salting makes it dark. If properly done, the grains will stand out snowy and well done, but round and separate.

Hominy Croquettes.

Hominy croquettes may be made precisely the same as rice croquettes, using 2 cups of grits instead of 1 cup of rice. Hominy fried makes a fine breakfast dish. To be eaten with maple syrup.

French Artichokes.

French artichokes have a large, scaly head, like the cone of a pine tree.

Strip off the coarse outer leaves, cut the stalks off about an inch from the bottom, wash well in cold water, then throw them in boiling water, add a teaspoonful of salt, and boil slowly until the outer leaves are tender; then take from the fire, put them upside down on a plate to drain. Arrange in a circle upon a hot dish, the tops up, pour over them Béchamel or sauce Hollandaise, and serve.

Jerusalem Artichokes.

Wash and scrape the artichokes, throw them into cold water, and soak two hours, then cover them with boiling water, and boil until tender; watch closely, or they will harden again. Serve with cream sauce.

Kale.

Kale may be cooked and served the same as spinach.

Sea Kale.

Cook in bunches, like asparagus, and serve similarly.

Endive.

Endive may be wilted the same as dandelions or lettuce.

SALADS.

In giving recipes for salad dressings, it is almost impossible to give exact quantities, especially if we consider the great diversity of tastes. Delmonico, it is said, used only one yolk as a foundation for a quart of oil, with salt and cayenne as seasoning. For fish, meats, and some vegetables, such as cauliflower, tomatoes and celery, this dressing (mayonnaise) seems appropriate; but the simple French dressing for lettuce, served as a salad after a hearty meal, is best. In preparing these dressings, use a silver or wooden fork, a large soup plate, which should be very, very cold, and the freshest and best olive oil, cayenne or white pepper, and good strong vinegar or lemon juice. Cream and melted butter may be used in the place of oil, and is a fairly good substitute.

If you wish to preserve the crispness and flavor of green vegetables for salads, throw them in ice water for an hour, then dry carefully on a soft towel, being careful not to bruise them, and then put in a cold place until wanted. Never mix any salad with the dressing until you are ready to serve it. Use the coldest of dishes to serve it on, and if

garnished properly, it is one of the most attractive and wholesome dishes on the table.

The vegetables used in salad are: Beet root, onions, potatoes, cabbage, lettuce, celery, cucumbers, lentils, haricots, winter cress, peas, French beans, radish, cauliflower—all these may be used judiciously in salad, if properly seasoned, according to the following directions:

Mayonnaise Dressing.

Two yolks of eggs, well beaten, half teaspoonful mustard, one and a half teaspoonfuls vinegar, half teaspoonful salt, small half cupful salad oil, pinch of red pepper. Have all the materials as cold as possible. Beat the egg and mustard one minute and begin adding the oil a drop at a time, beating continually. When like a jelly add a little lemon juice, and begin with a few drops of vinegar at a time, beating all the while. If there is a tendency to curdle put back on ice a few minutes. When the vinegar is used up add the salt and pepper; whip five minutes more. Pour into a glass or silver pitcher and keep on ice until served. This dressing will keep a long time, and may be made in advance when yolks are left over from baking. Cork the bottle with a glass stopper.

By using the whites of eggs a white mayonnaise sauce is formed. Mayonnaise sauce is suitable for all kinds of salad, chicken, lettuce, tomatoes, etc. The yolks of 2 eggs will answer for every three guests, though this is a large allowance.

French Dressing.

One tablespoonful of vinegar, 3 tablespoonfuls of olive oil, half teaspoonful of salt, one-fourth teaspoonful of black pepper. Put the salt and pepper in a bowl, add gradually the oil, rub and mix until the salt is thoroughly dissolved; then add by degrees the vinegar, stir continually for one minute, and it is ready to use.

Tarragon vinegar may be used for this dressing instead of plain vinegar.

Salad Cream Dressing.

One gallon cabbage cut very fine, pint vinegar, pint sweet cream, half cup sugar, teaspoon flour, 2 eggs, and a piece of butter the size of a walnut; put vinegar, sugar and butter in a saucepan and let boil; stir eggs, cream and flour, previously well mixed, into the vinegar, boil thor-

oughly and throw over the cabbage previously sprinkled with 1 tablespoon salt, 1 of black pepper and 1 of mustard.

Cream Dressing No. 2.

Two tablespoonfuls of whipped sweet cream, 2 of sugar, and 4 of vinegar; beat well and pour over the cabbage, previously cut very fine and seasoned with salt.

Cream Dressing for Cold Slaw.

Two tablespoons whipped sweet cream, 2 of sugar, and 4 of vinegar; beat well and pour over cabbage, previously cut very fine and seasoned with salt.

Plain Cold Slaw.

Slice cabbage very fine, season with salt, pepper, and a little sugar; pour over vinegar and mix thoroughly. It is nice served in the center of a platter with fried oysters around it.

Excellent Summer Salad.

Three heads of lettuce, 2 teaspoonfuls of green mustard leaves; a handful of watercresses, 5 tender radishes, 1 cucumber, 3 hard boiled eggs, 2 teaspoonfuls of white sugar, 1 teaspoonful of salt, 1 teaspoonful of pepper, 1 teaspoonful of made mustard, 1 teacupful of vinegar, half a teacupful of oil. Mix all well together, and serve with a lump of ice in the middle.

Lobster Salad.

Two lobsters (weighing four or five pounds), the tender leaves from 2 heads of lettuce, half pint mayonnaise. Boil and prepare the lobsters as directed for boiled lobster. When cold, take out the meat. Cut the meat into dice with a silver knife, and stand it in a cold place until wanted. Make the mayonnaise dressing. Clean the two tail shells, and one back, in cold water, and with scissors remove the thin shell from the under side of the tail. Wash and dry lettuce leaves, put them around the salad dish in two or three layers. Join the shells together in the form of a boat, the body shell in the center, place them in the salad dish. Mix the mayonnaise and lobster together, put it into this boat. If there is any coral, mash it fine and sprinkle it over the whole. Garnish with a chain of the whites of hard boiled eggs cut into slices and linked together. Serve immediately.

Chicken Salad.

Boil the fowls tender, and remove all fat, gristle and skin; mince the meat in small pieces, but do not hash it. To 1 chicken put twice and a half its weight in celery, cut in pieces of about one-quarter of an inch; mix thoroughly, and set in a cool place.

In the meantime prepare a "Mayonnaise dressing," and when ready for the table pour this dressing over the chicken and celery, tossing and mixing it thoroughly. Set it in a cool place until ready to serve. Garnish with celery tips, or cold hard boiled eggs, lettuce leaves, from the heart, cold boiled beets or capers.

Crisp cabbage is a good substitute for celery; when celery is not to be had use celery vinegar in the dressing. Turkey makes a fine salad.

Veal Salad.

Veal salad may be made precisely the same as chicken salad, using cold roast or boiled veal instead of chicken.

Salad of Crabs.

One pint of oyster crabs, half pint of mayonnaise, 1 head of lettuce. Throw the oyster crabs into boiling salted water for five minutes, drain, and dry very carefully on a soft towel. When ready to use, mix them with the mayonnaise and serve on the crisp lettuce leaves.

These come in glass jars already blanched; simply drain, wipe, and they are ready to use.

Ham Salad.

Take cold boiled ham, fat and lean together, chop it until it is thoroughly mixed, and the pieces are about the size of peas; then add to this an equal quantity of celery cut fine; if celery is out of season, lettuce may be substituted. Line a dish thickly with lettuce leaves and fill with the chopped ham and celery. Make a dressing the same as for cold slaw, and turn over the whole. Very fine.

Cucumber Salad.

Two young cucumbers, half teaspoonful of salt, one-fourth teaspoonful of black pepper, 4 tablespoonfuls of vinegar. Pare and slice the cucumbers very thin, soak them in cold water one hour, then drain and dry. Put them in your salad bowl, sprinkle them with the salt and pepper, and pour over the vinegar. Serve immediately.

Potato Salad.

Boil 4 large Irish potatoes, peel and mash smooth; mince 2 onions, and add to the potato, make a dressing of the yolks of 3 hard boiled eggs, 1 small teacup of vinegar, 1 teaspoon black pepper, 1 dessertspoon each of celery seeds and salt, 1 tablespoon each of prepared mustard and melted butter; mix well with potato, and garnish with slices of egg and celery or lettuce. Or, chop cold boiled potatoes fine, with enough raw onions to season nicely; make a dressing as for lettuce salad, and pour over it.

Mayonnaise of Salmon.

One pint of cold boiled or canned salmon, free from all bones and skin, and a half pint of mayonnaise, may be mixed together and served on a bed of crisp salad leaves.

Oyster Salad.

Boil twenty oysters in their own liquor five minutes, drain, wash in cold water, then dry and stand away until very cold. When cold, mix with a half cup of mayonnaise, and serve on crisp salad leaves.

Cold Slaw.

Select the finest head of bleached cabbage—that is to say, one of the finest and most compact of the more delicate varieties; cut up enough into shreds to fill a large vegetable dish or salad bowl—that to be regulated by the size of the cabbage and the quantity required; shave very fine, and after that chop up, the more thoroughly the better. Put this into a dish in which it is to be served, after seasoning it well with salt and pepper. Turn over it a dressing made as for cold slaw; mix it well, and garnish with slices of hard boiled eggs.

Plain Cold Slaw.

Slice cabbage very fine; season with salt, pepper and a little sugar; pour over vinegar and mix thoroughly. It is nice served in the center of a platter with fried oysters around it.

Fruit Salad Dressing.

Four tablespoonfuls of sugar, 1 gill of sherry, 1 tablespoonful of maraschino, 2 tablespoonfuls of champagne. Mix all the ingredients together, and stir until the sugar is dissolved.

Cauliflower Salad.

One medium-sized head of cauliflower, half pint of mayonnaise. Boil the cauliflower as directed, throw into cold water until wanted, then pick it apart carefully, dry with a soft napkin, put in the salad dish, pour over the mayonnaise, let it stand fifteen minutes, and serve.

Lettuce Salad.

Three heads lettuce chopped, 1 cup boiling sweet milk, 1 small teacupful vinegar, 1 tablespoonful butter, 2 well beaten eggs, 1 tablespoonful white sugar, 1 teaspoonful celery essence, salt and pepper to taste. Heat the milk and vinegar in separate vessels. When the vinegar boils put in the butter, sugar and seasoning. Boil up once and pour over the lettuce. To the hot milk add the eggs. Cook one moment after they begin to thicken. Pour this custard over salad, stir quickly, cover, and set to cool.

Bean Salad.

String young beans, break into half inch pieces (or leave whole), wash and cook soft in salt water; drain well, add finely-chopped onions, pepper, salt and vinegar; when cool add olive oil or melted butter. The onions may be omitted.

Tomato Salad.

Peel and slice the tomatoes. Set them in a cool place, on ice if possible. One egg beaten very light, 2 teaspoonfuls of sugar, 1 onion chopped fine, 2 tablespoonfuls vinegar, 1 tablespoonful of lemon juice, 1 teaspoonful of salt, 2 tablespoonfuls sweet oil, pinch of cayenne pepper. Mix thoroughly, adding the oil last. Pour over the tomatoes and garnish with hard boiled eggs. This quantity of dressing will answer for 1 quart of sliced tomatoes.

Apple Salad.

Six apples, 4 tablespoonfuls of powdered sugar, one-quarter teaspoonful of cinnamon, 1 gill of sherry. Pare, core, and cut the apples into very thin slices. Put a layer of these slices in the bottom of a glass dish, sprinkle them with the sugar, and a little cinnamon, then another layer of apples, and so continue until all is used. Pour the wine over, and stand away in a cold place for one hour, and it is ready to use.

Water Cress Salad.

Wash and pick over the cress, shake off the moisture, and serve. At table pick the twigs apart and season with sugar, pepper, salt, vinegar and oil. This, with crackers and cheese, is sufficient for one course. A window garden of cress kept growing through the winter will be found very useful for salads and garnishes.

Hot Lettuce Salad.

Half cup sour cream, fill the cup with vinegar, 1 egg well beaten; turn all into a frying pan with a little melted butter, or dripping, and a pinch of salt. Have the lettuce prepared, and when the mixture boils pour in the prepared lettuce. Stir well together.

Tomatoes Raw.

Peel, slice thin, pile in a pretty dish, sprinkling salt and pepper between the layers, and put in the cellar or on ice, two or three hours, to cool. In serving let each guest add sugar and vinegar to suit the taste. A few slices of large yellow tomatoes scattered among the red improves the appearance of the dish.

Apricot Salad.

Pare, cut the apricots in halves, and remove the stones. Arrange the halves neatly in a bowl, with the stone sides up; then pour over them fruit salad dressing, stand in a cold place one hour, and serve.

Banana Salad.

Peel and cut 6 bananas into thin slices, then pour over them fruit salad dressing, stand in a cold place one hour, and serve.

Orange Salad.

Peel, cut 6 oranges into slices and remove the seeds, pour over them fruit salad dressing, stand away one or two hours, and serve.

Mandarins may be used in the same manner.

Peach Salad.

Made precisely the same as apricot salad.

CAKES.

CAKE MAKING AN ART.

This branch of cooking above all others, demands care and it is invariably true that a good cake maker is a success, at whatever branch of cooking she undertakes. This is generally due to the fact that she has learned that what is worth doing at all, is worth doing well.

Best materials should always be used, and all ingredients should be prepared before commencing to mix any of them. Flour should be sifted, and thoroughly mixed with cream of tartar or baking powder; sugar should be rolled and sifted; eggs fresh from the ice box or cellar, as they beat up much lighter and quicker when cold; they should be well beaten, whites and yolks separately, the yolks to a thick cream, the

whites to a stiff froth; butter should be heated until it becomes moderately soft, but under no circumstances allow it to melt; care in this is necessary, or cakes will be heavy; spices should be ground, currants stemmed, washed, dried and then examined, that no stones or grit remain. Raisins, currants and all fruit must be thoroughly dry before adding to other ingredients, or cakes are liable to be heavy. One of the secrets in making a good cake, is in putting it together. With years of experience I have found that the following rule is by far the most reliable.

An unfailing rule in putting cake together is the following: Always stir the butter and sugar to a cream, then add the beaten yolks, then the milk, the flavoring, then the beaten whites, and lastly the flour. If fruit is to be used, measure and dredge with a little sifted flour, stir in gradually and thoroughly.

Pour in well buttered cake pans. Care should be taken that little or no cold air enters the oven while the cake is baking; occasionally however, it is necessary to see that the cake is baking properly. The oven should be an even, moderate heat, not too cold or too hot; much depends on this for success. In order to test the heat throw a teaspoonful of flour in the bottom of the oven; if the flour takes fire, the temperature is too high and the oven must be allowed to cool a little. When the oven is of the proper temperature, the flour will slightly brown after standing a few seconds.

If the cake should bake too fast or seem inclined to brown too rapidly lay carefully, so that it does not touch the cake, a thick brown paper or a sheet of writing paper well buttered, over the top. A thick brown paper may also be folded and placed under the tin to prevent the bottom and sides of the cake from burning. Another good way to test the heat of the oven is to put a teaspoonful or so of the batter in a patty tin or on a greased paper. If it bakes evenly without burning around the sides, it is safe to put the whole cake in. This is also a good way to test the cake. If too solid, add a few teaspoonfuls of milk. If too soft it will fall in the middle, add a tablespoonful or a little over of flour. The following are a few simple suggestions which, if adhered to, will materially aid one in becoming a successful cake maker.

1. Only best butter should be used, and if too salty it should be rinsed two or three times with clear water and the salt worked out.

2. Fresh eggs are as essential as good butter. "A middling good egg" is generally a bad one.

Break the eggs in a dish separately, that by mistake a poor one may not spoil the whole lot.

Yolks of eggs, when not used in the cake, may be utilized in various ways.

3. Sugar is to be used as follows: Powdered or pulverized sugar for Delicate Cake, Angel's Food, White Sponge Cake, etc. Coffee sugar for layer cakes, White Fruit Cake, Pound Cake and other rich cakes. Coffee Cake, Fruit Cake, and other dark cakes require brown sugar. Granulated should never be used if possible to avoid it, as it does not dissolve well, and either goes to the bottom or rises to the top.

4. When a recipe calls for a teaspoonful of baking powder, you can always use in its place 1 teaspoonful of cream of tartar, and a half-teaspoonful of soda. Sift the cream of tartar in the flour; dissolve the soda in a tablespoonful of boiling water, and add it to the cake before the whites of the eggs.

5. When sour milk is called for in the recipe, use only soda. Cakes made with molasses burn much more easily than those made with sugar.

6. To 1 quart of flour use 1 teaspoonful of soda and 2 teaspoonfuls of cream tartar; or to 1 quart of flour two and one-half teaspoonfuls of baking powder.

One cup of flour means a level cupful of unsifted flour.

7. Never stir cake after the butter and sugar are creamed, but beat it down from the bottom, up, and over; this laps air into the cake batter, and produces little air cells, which causes the dough to puff and swell when it comes in contact with the heat while cooking.

8. When making cakes, especially sponge cake, the flour should be added by degrees, stirred very slowly and lightly, for if stirred hard and fast it will make it porous and tough.

9. Cake batter should be beaten with a wooden spoon. A very large quantity is better beaten with the hand, especially in the winter.

Measure the flour after sifting, unless the recipe says otherwise.

10. Cake pans with tubes bake more uniformly than those without. A tube may be improvised by using a tumbler or lamp chimney. Grease and stand in the middle of the pan and pour the batter around it.

11. If a cake pan is too shallow for holding the quantity of cake to be baked, for fear of its being so light as to rise above the pan, that can be remedied by thoroughly greasing a piece of thick letter paper with butter. Fit it around the sides of the buttered tin, allowing it to reach an inch or more above the top. If the oven heat is moderate, the butter will preserve the paper from burning.

12. Lard is better to grease cake pans, for the salt in butter causes the cake to stick. After rubbing the pans with lard, sprinkle with flour, shaking off the surplus.

13. Cake tins should be warmed gently before putting in the batter.

14. Shake and jar a tin with the cake batter in before putting in the oven. This expels the air bubbles, and renders it less liable to fall.

It is better to put a greased paper in the pans for all loaves of cake. For very large cakes—especially fruit cakes—line the pans with two or three heavy greased papers. This lining will help very materially to keep the cake from burning on the bottom.

15. Never move a cake in the oven until the center is thoroughly set.

Do not put anything in the oven while a cake is baking, or it will surely fall.

Use judgment about the thickness of the batter, as flour differs in thickening qualities. When the cake rises in the center, and cracks open, and remains that way, you may be sure you have used too much flour.

16. To ascertain when the cake is done, run a broom straw into the middle of it; if it comes out clean, and smooth the cake will do to take out.

17. Wine, where given in any recipe, may be substituted with sour milk, or may have a wine glass of rose water, the juice of a lemon, an extra yolk of an egg, or a few more spices substituted.

18. Cakes should be kept in tight cake cans, or earthen jars, in a cool, dry place.

19. Cookies, jumbles, ginger snaps, etc., require a quick oven; if they become moist or soft by keeping, put again into the oven a few minutes.

20. To remove a cake from a tin after it is baked, so that it will

not crack, break or fall, first butter the tin well all around the sides and bottom, and line the tin with paper, as before mentioned. When the cake is baked, let remain in the tin until it is cold; then set it in the oven a minute, or just long enough to warm the tin through. Remove it from the oven; turn it upside down on your hand, tap the edge of the tin on the table and it will slip out with ease, leaving it whole.

Less shortening and more flour than the recipes call for must be used in the mountains. To boil or steam, more time must be allowed, as water boils at a lower temperature. In fact, in very high altitudes food cannot be cooked at all, either by steaming or boiling.

Frosting or Icing.

The eggs should be cold, and the platter on which they are beaten also cold. Allow for the white of one egg, 1 small teacupful of powdered sugar. Break the eggs and throw a small handful of the sugar on them as soon as you begin beating; keep adding until it is all used up. The eggs must not be beaten until the sugar has been added in this way, which gives a smooth tender frosting, and one that will dry much sooner than the old way.

Spread with a broad knife evenly over the cake, and if it seems too thin, beat in a little more sugar.

When frosting cake, dip the knife frequently in cold water.

To make sure that frosting will adhere, put it on when the cake is quite warm.

Cover the cake with two coats, the second after the first has become dry, or nearly so. If the frosting gets too dry or stiff before the last coat is needed, it can be thinned sufficiently with a little water, enough to make it work smoothly.

One teaspoonful of lemon juice added to the icing will prevent it from crumbling, and also make it more frothy.

Set the cake in a cool oven with the door open, to dry, or in a draught in an open window.

The flavors mostly used are vanilla, lemon, almond, strawberry, chocolate and orange. If you wish to ornament with figures or flowers, make up rather more icing, keep about one-third out until that on the cake is dried; then, with a clean, glass syringe, or with cornucopias made of writing paper, apply it in such forms as you desire, and dry as before;

what you keep out to ornament with may be tinted blue with indigo, pink with strawberry, yellow with the grated rind of an orange strained through a cloth, brown with chocolate, and purple with strawberry and indigo. Currant and cranberry juices also color a delicate pink.

Quick Frosting.

Take the white of 1 egg and stir into it all the pulverized sugar it will take; spread on the cake, and smooth with a knife dipped in water now and then.

Boiled Frosting.

Boil 1 cup granulated sugar with one-quarter cup water, till it threads from the spoon. Beat white of 1 egg to stiff froth. Remove syrup from stove, allow it to cool a little, then add the froth, and stir constantly till well mixed. Flavor to suit the taste—vanilla, lemon juice or rose water. Fruit can also be added; 1 cup of seedless raisins chopped and stirred in is most excellent. This frosting must be used at once.

Frosting without Eggs, Boiled.

An excellent frosting may be made without eggs which will keep longer, and cut more easily, causing no breaking or crumbling, and is very economical.

Take 1 cup of granulated sugar and one-fourth of a cup of milk, place on the fire and stir until it boils; then let it boil for five minutes without stirring; remove it from the fire and set the dish in cold water; add flavoring. While it is cooling, stir or beat it constantly, and it will become a thick, creamy frosting. Spread on the cake before it hardens.

Gelatine Frosting.

Soak 1 teaspoonful of gelatine in 1 tablespoonful of cold water half an hour, dissolve in 2 tablespoonfuls of hot water; add 1 cup of powdered sugar and stir until smooth.

Eggless Frosting, Quick.

One cup of powdered or confectioners' sugar moistened with as little cold water as can be used to make a smooth paste of the right consistency for spreading.

Sugar Icing.

To 1 pound of pulverized sugar, add 1 ounce of fine white starch; pound together, and then sift through gauze; beat the whites of 3 eggs to a froth The secret of success is to beat the eggs long enough, and always one way; add the powdered sugar by degrees, or it will spoil the froth of the eggs. When all the sugar is stirred in, continue the whipping for half an hour longer, adding more sugar if the ice is too thin. When the cake comes out of the oven, spread the icing smoothly over it with a knife, and dry at once in a cool oven. For ornamenting the cake, the icing may be tinged any color preferred. For pink, use a few drops of strawberry preserves; for yellow a pinch of saffron, dissolved; for green, the juice of some chopped spinach. Whichever is chosen, let the coloring be first mixed with a little colorless spirit, and then stirred into the white icing until the tint is deep enough. To ornament the cake with it, make a cone of stiff writing paper, and squeeze the colored icing through it, so as to form leaves, beading or letters, as the case may be. It requires nicety and care to do it with success.

Willow Icing.

A very delicious and handsome frosting can be made by using yolks of eggs instead of the whites. Proceed exactly as for ordinary frosting. It will harden just as nicely as that does. This is particularly good for orange cake. Three shades, white, pink, yellow, may be alternated to great advantage in frosting a layer cake.

Almond Frosting.

The whites of 3 eggs, beaten up with 3 cups of fine white sugar. Blanch a pound of sweet almonds, pound them in a mortar with a little sugar, until a fine paste, then add the whites of eggs, sugar and vanilla extract. Pound a few minutes to thoroughly mix. Cover the cake with a very thick coating of this, set in a cool oven to dry, afterward cover with a plain icing.

Tutti Frutti Frosting.

Prepare in the same manner as almond icing, adding instead of the pounded almonds 1 ounce of almonds chopped, one-half cup of seedless raisins and citron sliced thin. Particularly nice for sponge, delicate or white cake. Delicious used as filling for some nice layer cake.

Gelatine Frosting without Eggs.

Dissolve 1 teaspoonful of gelatine in 6 teaspoonfuls of boiling water. Strain and stir in 1 cup of powdered sugar. Flavor to suit.

Maple Syrup Frosting.

Of white of an egg beaten to a froth; over this pour 1 cup of thick maple syrup, stir briskly.

Chocolate Frosting.

The whites of 4 eggs, 3 cups of powdered sugar, and nearly a cup of grated chocolate. Beat the whites a very little—they must not become white; stir in the chocolate, then put in the sugar gradually, beating to mix it well.

Chocolate Cream Frosting.

One cup granulated sugar boiled in 1 cup of water until it threads. Let cool slightly and beat until creamy, then stir chocolate in.

LOAF CAKES.

Wedding Fruit Cake.

Three pounds of butter, beaten to a cream; 3 pounds of sugar, added to this and beaten with the hand until light; one-half pint of rose-water; 24 eggs well beaten, and 4 pounds of flour sifted with one-half teaspoonful of soda and 1 teaspoonful of cream tartar; one-half pound of blanched chopped almonds; 2 nutmegs, grated; one-fourth ounce of cloves; one-half ounce of mace; one-half ounce of cinnamon; 3 pounds of raisins; 1 pound of figs, chopped; 2 pounds of currants; 1 pound of citron, sliced. Dredge the fruit with flour and add last of all. This recipe will make three or four medium sized loaves of cake. Bake slowly four hours. This cake will serve fifty or more persons.

Empress Fruit Cake.

One and one-half cups butter, 3 cups sugar scant, 3 cups flour, 9 eggs, one and one-fourth pounds almonds, one-half pound citron, one-half pound raisins, seeded, 1 lemon, grated peel and juice. Cream the butter and sugar. Add the beaten yolks, then the beaten whites, and part of the flour, then the fruit chopped and dredged with flour, and the almonds blanched and chopped.

White Fruit Cake.

One cup of butter, 2 cups of sugar, 1 cup of sweet milk, two and one-half cups of flour, the whites of 7 eggs, 2 even teaspoonfuls of baking powder, 1 pound each of seeded raisins, figs, and blanched almonds, and one-quarter of a pound of citron, all chopped fine. Mix all thoroughly before adding the fruit; add a teaspoonful of lemon extract. Put baking powder in the flour, and mix it well before adding it to the other ingredients. Sift a little flour over the fruit before stirring it in. Bake slowly two hours and try with a splint to see when it is done. A cup of grated cocoanut is a nice addition to this cake.

Fruit Cake. (Superior.)

Three pounds dry flour, 1 pound sweet butter, 1 pound sugar, 3 pounds stoned raisins, 2 pounds currants, three-quarters of a pound sweet almonds blanched, 1 pound citron, 12 eggs, 1 tablespoonful allspice, 1 teaspoonful cloves, 2 tablespoonfuls cinnamon, 2 nutmegs, 1 wine-glass of wine, 1 wine-glass of brandy, 1 coffee cupful molasses with the spices in it; steep this gently twenty or thirty minutes, not boiling hot; beat the eggs very lightly; put the fruit in last, stirring it gradually, also a teaspoonful of soda dissolved in a tablespoonful of water; the fruit should be well floured; if necessary add flour after the fruit is in; butter a sheet of paper and lay it in the pan. Lay in some slices of citron, then a layer of the mixture, then of citron again, etc., till the pan is nearly full. Bake three or four hours, according to the thickness of the loaves, in a tolerably hot oven, and with steady heat. Let it cool in the oven gradually. Ice when cold. It improves this cake very much to add 3 teaspoonfuls of baking powder to the flour. A fine wedding cake recipe.

Plain Cream Fruit Cake.

Two cupfuls brown sugar, 1 cupful sour cream (thick), three-quarters cupful currants, 1 teaspoonful soda dissolved in the cream, 3 cupfuls flour, three-quarters cupful raisins, 1 egg.

English Fruit Cake.

Half cake compressed yeast, 1 pint flour, half teaspoon salt, three-quarters pound currants, 1 cup chopped raisins, 1 cup sugar, half cup shortening, 1 ounce citron, 1 teaspoon lemon extract. Use water suffi-

cient to make a sponge of the flour and yeast. Let the sponge rise; then knead like bread. When light again, work in all the other ingredients; place in the pan for baking. When light, bake.

Good Common Fruit Cake.

One and one-half cups syrup, one-half cup melted lard, 1 cup water, 1 cup raisins, 1 cup currants, one-half cup sugar, 1 egg, 4 cups sifted flour, 1 tablespoon vinegar, 1 even teaspoon soda, pinch of salt, 1 tablespoon cinnamon, 1 teaspoon each of nutmeg and cloves. Bake in a deep bread pan.

Raised Fruit Cake.

Two cups bread sponge, three-quarters cupful butter, 1 cupful molasses, 1 teaspoonful each of cinnamon and allspice, 2 eggs, half cupful sugar, half teaspoonful soda, half teaspoonful cloves, 1 cupful of chopped fruit, raisins, or raisins and currants, stewed in molasses. Add flour to make stiff.

Farmer's Fruit Cake.

One cup dried apples, half cup sugar, half cup butter, one and a half cups flour, half cup sour milk, 1 egg, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon saleratus. Soak the apples over night and chop fine, and stew two or three hours in sugar, until they are candied a little.

Fine Fruit Cake.

Stir to a cream 1 pound each of brown sugar and butter, and the whites and yolks of 10 eggs beaten to a froth separately, 2 wine glasses of brandy, 1 of wine; mix or sift thoroughly 1 pound of flour with 2 teaspoonfuls of baking powder, and when ready for baking add 2 pounds of seeded raisins, 2 of currants, 1 of citron, one-fourth of a pound almonds blanched, 1 teaspoonful each of mace and cinnamon.

Coffee Fruit Cake.

One cup of butter, 1 cup of brown sugar, 2 pounds of raisins, one-quarter pound of citron, 1 large teaspoonful of cloves, 1 large teaspoonful of allspice, 1 egg, half pint of warm black coffee, 1 cup of molasses, 3 cups of flour, three-quarters pound of currants, 3 large teaspoonfuls of cinnamon, 1 large teaspoonful of grated nutmeg, 1 teaspoonful of baking soda. Prepare and make the same as fruit cake, No. 1.

Washington Fruit Cake.

Two cupfuls of butter, 3 cupfuls of very brown sugar, 4 cupfuls of browned flour, 5 eggs well beaten, 1 cupful of sweet milk, 1 teaspoonful of soda, 2 teasponfuls cream tartar. Mix as usual, and stir in at the last, half pound currants, washed and dried, half pound raisins, seeded, 1 pound of dates, seeded and chopped, 1 teaspoonful of ground cinnamon, 1 of nutmeg. Bake slowly and steadily until done. If any of the fruit is omitted, add a little more flour.

Molasses Fruit Cake.

One teacupful of butter, 1 teacupful of brown sugar, worked well together; next 2 teacupfuls of cooking molasses, 1 cupful of milk with a teaspoonful of soda dissolved in it; 1 tablespoonful of ginger, 1 tablespoonful of cinnamon, and 1 teaspoonful of cloves; a little grated nutmeg. Now add 4 eggs well beaten, and 5 cups of sifted flour, or enough to make a stiff batter. Flour a cup of raisins, and 1 of currants; add last. Bake in a very moderate oven, one hour. If well covered will keep six months.

Fruit Cake.

Ten eggs, 1 pound of sugar, 1 pound of butter, one and one-half pounds of currants, one and one-half pounds of raisins, three-quarters pound of citron, 1 pound of flour, 1 nutmeg, 1 teaspoonful of allspice, half teaspoonful of cloves, 1 teaspoonful of cinnamon, half teaspoonful of mace, juice and rind of 1 orange, juice and rind of 1 lemon. Beat the eggs all together until very light. Beat the butter to a cream, add the sugar, beat again; add the eggs, then the flour and spices, and give the whole a good, vigorous beating. Stem and seed the raisins; clean, wash and dry the currants; cut the citron into shreds, mix the fruit, and flour it well, then add it to the cake; add the juice and rind of the orange and the lemon; stir all well together. Line 2 round cake pans with greased paper, pour in the mixture, and bake in a very moderate oven four hours. This will make two four-pound cakes. If you use liquor, add, before the fruit, 1 gill of brandy.

Apple Fruit Cake.

Three cups dried apples, soaked over night. In the morning, stew in 3 cups molasses. When cold, mix with 3 cups flour, 1 cup butter, 3

...s, 1 teaspoon soda, 2 teaspoons cloves, 1 tablespoon cinnamon, 2 ...ups raisins, 1 cup currants, 1 lemon, chopped fine. This makes two loaves.

Sponge Cake.

One cupful of sugar, 1 cupful of flour sifted with 1 teaspoonful baking powder, 3 eggs, the whites and yolks beaten separately, the sugar and yolks beaten together. Add the flour, then the whites beaten to a froth. Last of all, 2 tablespoonfuls of cold water. Flavor to suit the taste, and add a pinch of salt.

Sour Cream Sponge Cake.

One cup sugar, 1 cup flour, one-half cup scant, very thick sour cream, 3 eggs. Beat whites and yolks separately very thoroughly. Sift 1 teaspoon soda and 2 of cream of tartar with the flour. After mixing beat very hard.

Sponge Cake. (Excellent.)

Six eggs, weight of the eggs in sugar, half the weight of the eggs in flour, juice and rind of 1 lemon. After weighing the sugar and flour, separate the eggs. Beat the yolks and sugar together until very light. Now add the juice and rind of the lemon, and half the flour. Beat the whites to a very stiff froth, add half of them to the cake, then the remaining half of the flour, and then the remaining half of the whites; stir lightly, and pour into a greased cake pan. Bake in a quick oven forty-five minutes.

Old-Fashioned Sponge Cake.

Two cups of sifted white sugar, 2 cups of flour measured before sifting, 10 eggs. Stir the yolks and sugar together until perfectly light; add a pinch of salt; beat the whites of the eggs to a very stiff froth, and add them with the flour, after beating together lightly; flavor with lemon. Bake in a moderate oven about forty-five minutes. Baking powder is an improvement to this cake, using 2 large teaspoonfuls.

Velvet Sponge Cake.

Two eggs beaten light, beat in 1 cupful of granulated or powdered sugar, one-half cupful of sifted flour, next one-half cupful of flour sifted with 1 teaspoonful of baking powder, and lastly, one-half (scant) cupful

of boiling water very gradually. Have the tin buttered. Fill and bake immediately in a well heated oven. The batter will seem very thin, but the cake is excellent. By the use of 1 more egg any layer cake may be made better than with butter. For this save 2 of the whites out for frosting, using the other egg and the 2 yolks for the cake. Bake in layer cake tins. Whip the whites stiff, and stir in sugar. Spread between each layer and over the top.

For cocoanut cake sprinkle cocoanut over the frosting between the layers and thickly over the top layer. For chocolate, grate one-half teacupful of Baker's chocolate and stir in the frosting and use as before.

Milk Sponge Cake.

Two eggs, 1 cupful of sugar, 1 cupful of sweet milk, 2 even teaspoonfuls of baking powder, 2 cupfuls of flour, a pinch of salt, 1 teaspoonful of lemon or vanilla extract, add a spoonful of butter if desired. Beat the eggs two minutes, then the eggs and sugar five minutes, and add the other ingredients.

White Sponge Cake.

Whites of 5 eggs, 1 cup flour, 1 cup sugar, 1 teaspoonful baking powder; flavor with vanilla. Bake in a quick oven.

Almond Sponge Cake.

The addition of almonds makes this cake very superior to the usual sponge cake. Sift 1 pint of fine flour; blanch in scalding water 2 ounces of sweet and 2 ounces of bitter almonds, renewing the hot water when expedient; when the skins are all off wash the almonds in cold water (mixing the sweet and bitter), and wipe them dry; pound them to a fine, smooth paste (one at a time), adding as you proceed, water or white of an egg to prevent their boiling. Set them in a cool place; beat 10 eggs, the whites and yolks separately, till very smooth and thick, and then beat into them gradually 2 cups powdered sugar in turn with the pounded almonds; lastly add the flour, stirring it round slowly and lightly on the surface of the mixture, as in common sponge cake; have ready buttered a deep square pan; put the mixture carefully into it, set into the oven, and bake till thoroughly done and risen very high; when cool, cover it with plain white icing flavored with rose water or with almond icing. With sweet almonds always use a portion of bitter;

without them, sweet almonds have little or no taste, though they add to the richness of the cake.

Use 2 heaping teaspoonfuls of baking powder in the flour.

Angel Food.

Whites of 11 eggs, 1 teaspoonful of flavoring, one and one-half cups of granulated sugar, 1 cup of sifted flour, 1 teaspoonful of cream of tartar. Put the cream of tartar into the sifted flour, and sift it five times. Sift the sugar. Beat the whites of the eggs to a very stiff froth, add the sugar, and mix carefully; then add the flour gradually, stirring all the while, and last, the flavoring. Turn quickly into an ungreased pan, and bake in a moderate oven (say 260° Fahr.) for forty-five minutes. Take from the oven, turn the pan upside down on a rest, and let it stand until the cake falls out.

It is best to bake this in a Turk's head. You can then rest it on the tube.

Angel Cake.

Put into 1 tumbler of flour 1 teaspoonful of cream of tartar, then sift it five times. Sift also one glass and a half of white powdered sugar. Beat to a stiff froth the whites of 11 eggs; stir the sugar into the eggs by degrees, very lightly and carefully, adding 3 teaspoonfuls of vanilla extract. After this, add the flour, stirring quickly and lightly. Pour it into a clean, bright tin cake dish, which should not be buttered or lined. Bake at once in a moderate oven about forty minutes, testing it with a broom splint. When done, let it remain in the cake tin, turning it upside down, with the sides resting on the top of two saucers, so that a current of air will pass under and over it.

This is the best recipe found, after trying several. A perfection cake.

Raisin Cake.

One cup butter, 2 cups sugar, 1 cup molasses, 1 cup sweet milk, one and one-half cups raisins, 6 cups flour after sifting, 3 eggs, one-half teaspoon soda, 1 teaspoon cream of tartar, spice to suit taste.

Wedding Cake.

One pound sugar, 1 pound butter, 1 pound flour, 1 pound citron, 3 pounds raisins, 3 pounds currants, 24 large eggs or 30 small ones, 1 gill

rose water, 1 cup molasses, 4 nutmegs, 3 teaspoons cloves, 3 teaspoons cinnamon, 3 teaspoons allspice.

Cream Spice Cake.

Two cups brown sugar, 2 cups flour, one-half cup butter, 1 cup sour cream, yolks of 5 eggs, or 3 whole ones, 1 teaspoonful soda, 2 teaspoonfuls cloves, 2 teaspoonfuls cinnamon, 3 teaspoonfuls allspice. A little ginger and nutmeg. If cream is too rich add a little sweet milk.

Pork Cake.

One pound fat salt pork chopped fine; pour over this 1 pint boiling coffee, dissolve 1 tablespoonful soda and mix with 1 coffee cup molasses, add 2 cups brown sugar, 1 teaspoon each of cinnamon, cloves, allspice, black pepper and ginger, half ounce mace, and flour to make as stiff as you can stir it; add 1 pound each of raisins and currants. Bake two hours.

White Citron Cake.

One cup butter, 3 cups sifted loaf sugar, 4 cups flour, 1 cup sweet cream, whites of 10 eggs, half pound blanched almonds, half pound candied lemon, one-quarter pound citron, 3 teaspoons baking powder. Slice the fruit very thin, and dredge with flour.

Bride's Cake.

Cream together 1 scant cup of butter and 3 cups of sugar, add 1 cup of milk, then the beaten whites of 12 eggs; sift 3 teaspoonfuls of baking powder into 1 cup of corn starch mixed with 3 cups of sifted flour, and beat in gradually with the rest; flavor to taste. Beat all thoroughly, then put in buttered tins lined with letter paper well buttered; bake slowly in a moderate oven. A beautiful white cake. Ice the top. Double the recipe if more is required.

Watermelon Cake.

White Part.—Two cups pulverized sugar, two-thirds cup butter, two-thirds cup sweet milk, 3 cups flour, whites of 5 eggs, two and one-half teaspoons baking powder.

Red Part.—One-third cup butter, 1 cup red sugar sand, one-third cup milk, 2 cups flour, 5 yolks of eggs, half pound raisins, whole—1 tablespoon baking powder. Put the red batter in the center of the pan, and the white around the outside.

Snow Cake. (Delicious.)

One pound of arrowroot, quarter of a pound of powdered white sugar, half a pound of butter, the whites of 6 eggs, flavoring to taste of essence of almonds or vanilla, or lemon; beat the butter to a cream; stir in the sugar and arrowroot gradually, at the same time beating the mixture; whisk the whites of the eggs to a stiff froth; add them to the other ingredients, and beat well for twenty minutes; put in whichever of the above flavorings may be preferred; pour the cake into a buttered mould or tin, and bake it in a moderate oven from one to one and a half hours. This is a genuine Scotch recipe.

Delicate Cake.

One cup of corn starch, 1 of butter, 2 of sugar, 1 of sweet milk, 2 of flour, the whites of 7 eggs; rub butter and sugar to a cream; mix 1 teaspoonful cream tartar with the flour and corn starch; one-half teaspoonful soda with the sweet milk; add the milk and soda to the sugar and butter, then add flour, then the whites of eggs; flavor to taste. Never fails to be good.

Marble Cake.

Light Part.—One cup butter, 2 cups white sugar, 1 cup sweet milk, 3 cups flour, whites of 7 eggs, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon lemon.

Dark Part.—One cup butter, 2 cups brown sugar, 1 cup molasses, half cup sour cream, 5 cups flour, yolks of 7 eggs, pinch of pepper, 2 tablespoons cinnamon, 1 tablespoon each nutmeg, cloves and allspice, 1 teaspoon each vanilla and soda. Butter the cake tin and put in alternate spoonfuls of the light and dark batter.

Superior Loaf Cake.

Two cups of butter, 3 cups of sugar, 2 small cups of milk, 7 cups of sifted flour, 4 eggs, the whites and yolks separately beaten; 1 teacupful of seeded raisins, 1 teacupful of well-washed and dried currants, 1 teacupful of sliced citron, 1 tablespoonful of powdered cinnamon, 1 teaspoonful of mace, 1 teaspoonful of soda; and 1 teacupful of home-made yeast.

Take part of the butter and warm it with the milk; stir in part of the flour, and the yeast, and let it rise; then add the other ingredients

with a wine glass of wine or brandy. Turn all into well buttered cake tins, and let rise again. Bake slowly in a moderate oven, for two hours.

Hickory-Nut Cake.

Two cups of sugar, 1 cup of butter, stir to a cream; whites of 6 eggs beaten stiff, one-fourth cup of milk, 3 cups of flour, 2 teaspoonfuls baking powder, 1 coffee cup of nut meats; bake in a loaf.

English Pound Cake.

One pound of butter, one and one-quarter pounds of flour, 1 pound of pounded loaf sugar, 1 pound of currants, 9 eggs, 2 ounces of candied peel, one-half ounce of citron, one-half ounce of sweet almonds; when liked, a little pounded mace. Work the butter to a cream; add the sugar, then the well-beaten yolks of eggs, next the flour, currants, candied peel, which should be cut into neat slices, and the almonds, which should be blanched and chopped, and mix all these well together; whisk the whites of eggs, and let them be thoroughly blended with the other ingredients. Beat the cake well for twenty minutes, and put it into a round tin, lined at the bottom and sides with strips of white buttered paper. Bake it from two hours to two and a half, and let the oven be well heated when the cake is first put in, as, if this is not the case, the currants will all sink to the bottom of it. A glass of wine is usually added to the mixture; but this is scarcely necessary, as the cake will be found quite rich enough without it.

Feather Cake.

One egg, 1 cup of sugar, 1 tablespoonful of cold butter, half a cup of milk; one and one-half cups of flour; 1 teaspoonful of cream tartar; half a teaspoonful of soda. A nice plain cake—to be eaten while it is fresh. A spoonful of dried apple sauce or of peach sauce, a spoonful of jelly, the same of lemon extract, nutmeg, cinnamon, cloves and spice—ground—or a half a cupful of raisins might be added for a change.

Chocolate Cake.

Two cups pulverized sugar, half cake chocolate, grated, 4 eggs, 1 cup flour, 1 teaspoon vanilla. Cook the chocolate to a smooth paste in a very little milk. Beat the yolks of eggs and sugar to a cream, add the chocolate, the flour by degrees, the vanilla, and the beaten whites. Bake in a square, shallow pan. Frost with white frosting. This cake

cut in two-inch squares with white sponge cake, makes a very pretty appearance in a cake basket.

Surprise Cake.

One egg, 1 cup sugar, 1 large tablespoon butter, 1 cup water, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon flavoring.

Gold Cake.

One and one-half cups of sugar, one and two-thirds cups flour, sifted, 3 eggs, 3 tablespoonfuls butter, 8 tablespoonfuls sweet milk, 1 teaspoonful cream tartar, half teaspoon soda.

Gold Cake, No. 2.

One cupful sugar, and one-half cupful butter, creamed together, yolks of 6 eggs well beaten, juice and grated rind of 1 lemon, one-half teaspoonful soda and 1 teaspoonful cream tartar sifted with 2 large cupfuls of flour. Add lemon juice and bake. Use yellow frosting. Make gold and silver cake at the same time. Bake in square tins (large). Cut in squares, and serve mixed in the cake baskets for the sake of contrast.

Raised Loaf Cake.

Three cups bread sponge, rather thick, 1 cup butter or part lard, 2 cups sugar, one and one-half cups raisins, 3 eggs, one-half teaspoon soda, 1 teaspoon cloves, 2 teaspoons cinnamon. Mix the dough and the other ingredients with the hand very thoroughly. Put into a bread pan, let rise, and bake, without adding more flour.

Tea Cake.

One-half cup butter, one and one-half cups sugar, 3 eggs, two and one-half cups flour, 2 teaspoons yeast powder.

Silver Cake.

One-half cupful butter, 2 cupfuls powdered sugar creamed together, three-fourths cupful milk, or milk and water, 1 teaspoonful lemon or rose, whites of 6 eggs well beaten, 3 heaping cupfuls of flour, one-half teaspoonful of soda and 1 teaspoonful cream tartar. Use white frosting. This makes a good layer cake also, and can be used for a white fruit cake by adding 1 cocoanut grated, one-half pound citron sliced, 1 pound

blanched almonds sliced. Dredge these with flour and stir into the cake batter.

Graham Composition Cake.

One cup butter, 1 cup molasses, 1 cup light brown sugar, 1 cup sour milk, 1 cup chopped raisins, 2 eggs, 2 teaspoons soda, 1 teaspoon lemon. Graham flour sufficient to make like gingerbread. Bake 1 hour.

White Perfection Cake.

Three cups sugar, 1 of butter, 1 of milk, 3 of flour, 1 of corn starch, whites of 12 eggs beaten to a stiff froth, 2 teaspoons cream tartar, in the flour, and 1 of soda in half the milk. Dissolve the corn starch in the rest of the milk, and add it to the sugar and butter well beaten together, then the milk and soda, and the flour and whites of eggs. This cake is rightly named "Perfection."

LAYER CAKES.

FOR JELLY, CREAM, COCOANUT, CHOCOLATE, ETC.

Layer cake should always cool on a perfectly flat surface, not a plate. One of the jelly cake tins turned upside down will answer.

In baking layer cakes it is important to thoroughly grease the tins —to make it emphatic, we will say thoroughly grease and then grease again—and after using rub off with a coarse towel, taking care that they are perfectly free from all small particles of cake; grease and fill again, thus obviating the necessity of washing every time they are filled.

In cutting cake it is better to first make a round hole in the center, with a knife, or a tin tube, about an inch and a quarter in diameter. This prevents the edge of the cake from crumbling in cutting.

Ribbon Cake.

One-half cup of butter, 2 cups of sugar, 4 eggs, 1 tablespoonful of baking powder, 1 cup of washed currants, 1 cup of milk, 3 cups flour, 1 teaspoonful of vanilla, 1 tablespoonful of cinnamon, one-fourth cup of chopped citron. Beat the butter to a cream; add the sugar and then the yolks, and beat thoroughly. Now add flavoring and milk, then the flour. Beat the whites to a stiff froth, and stir them carefully into the other ingredients; add the baking powder, and stir just enough to mix.

Now take out one-third of the mixture, and add to it the cinnamon, currants, and chopped citron. Grease three sheet pans of the same size, put the fruit mixture into one, and the remaining two-thirds in the other two pans. Bake in a moderate oven for a half hour. When done, take from the pans. Spread one light cake with a layer of soft icing, then place the dark cake on this, and spread it with icing, then place the other light cake on this, cover the whole with a piece of paper, and then with a tin sheet, on which place two light weights. Let stand one hour, and then remove the weights. Always a success.

Minnehaha Cake.

One and one-half cup white sugar, one-half cup butter, 3 eggs, 2 cups flour, 2 teaspoonfuls baking powder, one-half cup sweet milk. Flavor.

Filling: One cup granulated sugar and four tablespoonfuls water. Boil till it shreds from the spoon. Add white of 1 egg beaten to a stiff froth, and 1 cup seeded raisins, chopped. Use at once, before it hardens.

White Mountain Cake.

Cream 3 cupfuls of sugar, and 1 of butter, making it very light, then add a cupful of milk. Beat the whites of 8 eggs very stiff, add half of those to the other ingredients. Mix well into 4 cups of sifted flour, 1 tablespoonful of baking powder; stir this into the cake, add flavoring, then the remaining beaten whites of eggs. Bake in layers like jelly cake. Make an icing for the filling, using the whites of 4 eggs beaten to a very stiff froth, with 2 cups of fine white sugar, and the juice of half a lemon. Spread each layer of the cake thickly with this icing, place one on another, then ice all over the top and sides.

French Chocolate Cake.

The whites of 7 eggs, 2 cups of sugar, two-thirds of a cup of butter, 1 cup of milk and 3 of flour, and 3 teaspoonfuls of baking powder. The chocolate part of the cake is made just the same, only use the yolks of the eggs with a cup of grated chocolate stirred into it. Bake it in layers—the layers being light and dark; then spread a custard between them, which is made with 2 eggs, 1 pint of milk, one-half cup of sugar, 1 tablespoonful of flour or corn starch; when cool, flavor with vanilla, 2 teaspoonfuls. Fine.

Caramel Cake.

One cup butter, 2 cups sugar, 1 scant cup milk, one and one-half cups flour, cup corn starch, whites 7 eggs, 3 teaspoons baking powder. Bake in a long dripping pan. For the caramel, take 1 cup brown sugar, one-fourth pound chocolate, 2 tablespoons butter, one-half cup milk, 2 teaspoons vanilla. Cook until stiff enough to spread. Then spread over the whole cake. Cut the cake in two crosswise, place one-half on the other. Set in the oven to dry the top.

Layer Cake. (Good.)

One-half pound of butter, 5 eggs, 6 ounces of flour, one-fourth teaspoonful of mace, one-half pound of sugar, 2 ounces of corn starch, 1 teaspoonful of vanilla, 2 tablespoonfuls of sherry. Beat the butter to a cream, add the sugar gradually, beating all the while, then add the yolks of the eggs, then the well beaten whites, then the flour and corn starch; beat well; add the flavorings, mix well. Grease three deep jelly tins, pour in the cake, and bake in a moderately quick oven fifteen minutes. When done, remove carefully from the pans, and stand them on a towel for a few minutes to cool.

Fruit Layer Cake.

Take 1 cup of sugar, half a cup of butter, one cup and a half of flour, half a cup of wine, 1 cup of raisins, 2 eggs, and half a teaspoonful of soda; put these ingredients together with care, just as if it were a very rich cake; bake it in three layers, and put frosting between—the frosting to be made of the whites of 2 eggs, with enough powdered sugar to make it thick. The top of the cake may be frosted if you choose.

Fig Cake.

Silver Part.—Two cups sugar, two-thirds cup butter, not quite two-thirds cup sweet milk, whites of 8 eggs, 3 heaping teaspoons baking powder thoroughly sifted, with 3 cups flour; stir sugar and butter to a cream, add milk and flour, and last whites of eggs.

Gold Part.—One cup sugar, three-fourths cup butter, half cup sweet milk, one and a half teaspoons baking powder sifted in a little more than one and a half cups flour, yolks of 7 eggs thoroughly beaten, and 1 whole egg, 1 teaspoon allspice, and cinnamon until you can taste

it; bake the white in two long pie tins. Put half the gold in a pie tin, and lay on 1 pound halved figs (previously sifted over with flour), so that they will just touch each other; put on the rest of the gold, and bake. Put the cakes together with frosting while warm, the gold between the white ones, and cover with frosting.

Favorite Snow Cake.

Beat 1 cup butter to a cream, add one and a half cups flour and stir very thoroughly together; then add 1 cup corn starch, and 1 cup sweet milk in which 3 teaspoons baking powder have been dissolved; last, add whites of 8 eggs and 2 cups sugar well beaten together; flavor to taste, bake in sheets, and put together with icing.

Neapolitan Cake.

Black Part.—One cup brown sugar, 2 eggs, half cup butter, half cup molasses, half cup strong coffee, two and a half cups flour, 1 of raisins, 1 of currants, a teaspoon each of soda, cinnamon and cloves, and half teaspoon mace.

White Part.—Two cups sugar, half cup butter, 1 of milk, 2 and a quarter of flour, 1 of corn starch, whites of 4 eggs, small teaspoon cream tartar; make frosting of whites of 2 eggs to put between the layers.

Peach Cake.

Bake 3 sheets of sponge cake as for jelly cake; cut peaches in thin slices, prepare cream by whipping, sweetening and adding flavor of vanilla if desired, put layers of peaches between the sheets of cake, pour cream over each layer, and over the top. This may also be made with ripe strawberries.

Vanity Cake.

One and a half cups sugar, half cup butter, half cup sweet milk, one and a half cups flour, half cup corn starch, teaspoon baking powder, whites of 6 eggs; bake in two cakes, putting frosting between and on top.

Delicious Chocolate Cake.

The whites of 8 eggs, 2 cups sugar, 1 of butter, 3 full cups flour, 1 of sweet milk, 3 teaspoons baking powder; beat the butter to a cream,

stir in the sugar, and beat until light; add the milk, then the flour and beaten whites. When well beaten, divide into equal parts, and into half grate a cake of sweet chocolate. Bake in layers spread with custard, and alternate the white and dark cakes. For custard for the cake, add a tablespoon of butter to 1 pint of milk, and let it come to a boil; stir in 2 eggs beaten with 1 cup of sugar, add 2 teaspoons of corn starch dissolved in a little milk.

Rolled Jelly Cake.

One cup of sugar and 2 of eggs well beaten together, then add 2 tablespoonfuls of water. Mix one and a half teaspoonfuls of baking powder with one and a half cups of flour; add this to the eggs and sugar. Do not stir much after adding flour. Flavor with a teaspoonful of lemon or vanilla; bake in a dripping pan in a quick oven; when cool, spread on the jelly and roll it. Line the pan with brown paper, moisten paper with cold water and peel it off.

FILLINGS FOR LAYER CAKES.

In making custard, lemon or orange "filling," place in a kettle or in a tin pail. Set in boiling water to cook, to avoid all danger of burning. If jelly is used to spread between the layers, it is a good plan to beat it smoothly and spread it before the cakes are quite cool.

Cream Filling Plain.

One pint milk, half cupful sugar, half cupful corn starch, 1 teaspoonful butter. Thicken the milk with the corn starch, add the sugar and boil until as thick as corn starch pudding. When almost cool flavor with 1 tablespoonful of lemon or 1 teaspoonful of vanilla extract.

Whipped Cream Filling.

Half cupful sweet cream, or sour, whipped stiff with 2 tablespoonfuls of white sugar. Flavor to suit with a few drops of some favorite essence. Quickly prepared, and delicious. This amount will answer for two layers.

Chocolate Filling.

One cup sugar, half cup grated chocolate, 1 egg, half teaspoon vanilla. Mix well together, without whipping the egg separately.

Lemon Jelly Filling.

Two lemons, grated, rind and juice, 1 cupful of sugar, 1 egg, half cupful of water, 1 tablespoonful of butter, 1 tablespoonful of flour mixed with a little water. Cook over boiling water until it thickens. Place between the layers of cake. This cake will keep well, and is better at the end of a week than it is the first day.

Chocolate Frosting, Eggless.

One cupful powdered sugar, moistened with just enough cold water to make it into a smooth, creamy paste. Stir in grated chocolate until it is the right color and flavor. Spread between the layers and on top.

Chocolate Caramel Filling, No. 1.

Half pound sugar, 1 teaspoonful of butter, 1 teaspoonful of vanilla, 2 squares of chocolate (Baker's), half cupful of water or milk. Stir, setting the dish in boiling water until stiff enough to spread. Set the cake in the oven to dry a short time.

Orange Filling.

Half cupful of cream or milk, half cupful of brown sugar, half cupful of molasses, 1 heaping teaspoonful butter. Boil ten minutes and then add 5 tablespoonfuls of grated chocolate. Boil until it thickens suitably to spread. When cold, flavor.

Fig Filling.

White of 1 egg beaten to a froth, juice and grated rind of 1 orange, with powdered sugar enough to make a stiff cream. Heat on the stove and spread between and over top. Either orange or lemon juice may be stirred stiff with powdered sugar, and used in the same way. Use perfectly cold, however.

Ice-Cream Filling.

Make an icing as follows: Three cups of sugar, 1 of water; boil to a thick, clear syrup, or until it begins to be brittle; pour this, boiling hot, over the well beaten whites of 3 eggs; stir the mixture very briskly, and pour the sugar in slowly; beat it when all in, until cool. Flavor with lemon or vanilla extract. This, spread between any white cake layers, answers for "Ice Cream Cake."

Lemon Filling.

Take a pound of figs, chop fine, and put into a stewpan on the stove; pour over them a teacupful of water, and add a half cup of sugar. Cook all together until soft and smooth. When cold, spread between layers of cake.

Chocolate Caramel Filling, No. 2.

Take coffee sugar, 2 tablespoons butter, 2 eggs, and the juice of 2 lemons; beat all together and boil until the consistence of jelly. For orange cake use oranges instead of lemons.

Nut Filling.

One cupful granulated sugar, one-third cupful water. Boil together until stiff, not brittle, when tried in cold water. Beat the 2 whites of the eggs remaining from the cake, to a froth. Turn on the boiling sugar. Beat hard until a cream. Mix 1 large cupful of chopped walnut meats with two-thirds of this cream, and spread between the layers. Spread the one-third remaining over the top and press into it, while moist, whole halves of the walnut meats for ornament. Hickory nuts may be substituted for walnuts.

Peach-Cream Filling.

Cut peaches into thin slices, or chop them and prepare cream by whipping and sweetening. Put a layer of peaches between the layers of cake and pour cream over each layer and over the top. Bananas, strawberries or other fruits may be used in the same way, mashing strawberries, and strewing thick with powdered sugar.

Almond Cream Filling.

One pound of almonds blanched and pounded to a paste, 1 coffee cupful sweet or sour cream, 2 tablespoonfuls of corn starch scalded in a little sweet milk. Beat together, flavor with a little almond extract. Spread between the layers of cake. This filling is suitable for the most expensive cakes. The top may be frosted with a plain frosting if desired.

Fruit Filling.

Four tablespoonfuls of very fine chopped citron, 4 tablespoonfuls of finely chopped seeded raisins; half a cupful of blanched almonds

chopped fine; also a quarter of a pound of finely chopped figs. Beat the whites of 3 eggs to a stiff froth, adding half of a cupful of sugar; then mix thoroughly into this the whole of the chopped ingredients. Put it between the layers of cake when the cake is hot, so that it will cook the egg a little. This will be found delicious.

Apple Jelly Cake.

Half cup butter, 1 cup sugar, half cup sweet milk, 2 cups flour, 2 eggs, 2 teaspoons baking powder. For jelly take 1 pint grated tart apple, 1 lemon, juice and grated rind, 1 cup sugar. Mix together thoroughly, cook, let cool, and put between the layers. Dust the top with sugar. Delicious.

Cocoanut Filling.

Half cupful of thick, sour cream, half cupful of cocoanut, half cupful of white sugar. Stir together and put between the layers on top.

Cocoanut frosting may be made by stirring a quantity of grated fresh cocoanut into common frosting. Spread between layers and on top.

Cocoanut meat should be taken from the shell and dried in a warm place for some hours before grating. After taking out amount desired for present use, seal the remainder in a fruit jar of clear cold water, for future use.

Cocoanut Chocolate Filling.

Make a chocolate frosting, or a chocolate cream filling, and stir a half or two-thirds of a cupful of grated cocoanut into it. Spread between the layers and if desired frost the top, or sprinkle with powdered sugar.

MISCELLANEOUS CAKE.

Sugar to be sprinkled over cookies is best dusted on the moulding board and the dough rolled over it.

Ingredients for cookies need not be creamed together as carefully as for nice cake. Read hints for cake baking.

If in making gingerbread the dough becomes too stiff before it is rolled out, set it before the fire. Gingerbread and cakes require a moderate oven, snaps and cookies a quick one. Always use New Orleans or

Porto Rico molasses, and never syrups. Soda is used to act on the "spirit" of the molasses.

Always have the board well covered with flour before rolling all kinds of soft gingerbreads, as they are liable to stick, and should always be mixed as soft as they can be handled.

Yolks of eggs, where the whites have been used for other purposes, can be utilized in gingerbread; 2 yolks will equal 1 whole egg. Even where the rule does not call for eggs the addition of 1, 2 or more yolks is always an improvement. The yolks will keep several days in a cool place. Fruit, raisins, etc., is an addition to gingerbread and cookies.

The grated yellow rind and juice of an orange add much to the flavor of ginger cake.

Ginger Cakes.

One quart Orleans molasses, pint lard or butter, pint buttermilk, 2 tablespoons soda, 2 tablespoons ginger, flour enough to make a stiff batter; pour the molasses and milk boiling hot into a large tin bread pan in which have been placed the ginger and soda (the pan must be large enough to prevent running over); stir in all the flour possible, after which stir in the lard or butter; when cold, mould with flour and cut in cakes. Care must be taken to follow these directions implicitly, or the cakes will not be good; remember to add the lard and butter last, and buttermilk, not sour milk, must be used; boil the molasses in a skillet, and after pouring it into the pan, put the buttermilk in the same skillet, boil and pour it over the molasses, ginger and soda. This excellent recipe was kept as a secret for a long time by a professional baker.

Soft Gingerbread.

Three cups of flour, half cup milk, half cup of lard, one and a half cups of New Orleans molasses, 1 teaspoonful of soda, 2 eggs, 1 tablespoonful of ginger. Beat the yolks of the eggs and the lard together; then add the milk, soda and molasses; add the ginger and flour. Beat the whites to a stiff froth, add them carefully. Bake in a moderate oven for three-quarters of an hour.

Molasses Ginger Cake, No. 1.

One cup of New Orleans molasses, 2 tablespoonfuls of butter, melted, 1 cup of boiling water, 1 teaspoonful of soda or saleratus, 3 cups

of flour, 1 tablespoonful of ginger. Dissolve the soda or saleratus in a tablespoonful of boiling water, and add it to the molasses, then add the melted butter, boiling water, ginger and flour. Beat until smooth, and bake in a moderate oven about thirty minutes.

Molasses Ginger Cake, No. 2.

Half cup New Orleans molasses, half cup of sour cream, butter the size of an egg (2 ounces), half cup of brown sugar, 1 egg, 1 teaspoonful of soda or saleratus, 2 cups of flour. Dissolve the soda or saleratus in a tablespoonful of boiling water, and add it to the molasses. Beat the egg and sugar together until light, then add the molasses, cream and flour; beat until smooth; and, if you like, add a tablespoonful of ginger or a teaspoonful of cinnamon. Bake in a shallow pan in a moderate oven for about thirty minutes.

Plain Gingerbread.

One cup of dark cooking molasses, 1 cup of sour cream, 1 egg, 1 teaspoonful of soda, dissolved in a little warm water, a teaspoonful of salt, and 1 heaping teaspoonful of ginger; make about as thick as cup cake. To be eaten warm.

Strawberry Shortcake.

One quart of flour, 1 teaspoonful of salt, 2 quart boxes of strawberries, 2 ounces of butter, 1 quart of cream, 2 teaspoonfuls of baking powder, sugar and milk. Stem the berries, sweeten to taste, and slightly mash them with a wooden spoon. Rub the butter into the flour, then add the salt, baking powder, and sufficient milk to make a soft dough; mix quickly, roll out about one and one-half inches in thickness, put into a greased, large, square baking pan, and bake in a very quick oven for twenty minutes. When done, take from the oven, split in halves and spread each half lightly with butter. Place the lower half on a large meat plate; put half the berries on this, then cover with the other half of the shortcake; cover this with the remaining half of the berries, pour the cream around, and serve immediately. This will serve eight persons.

Sweet Strawberry Cake.

Three eggs, 1 cupful of sugar, 2 of flour, 1 tablespoonful of butter, a teaspoonful, heaped, of baking powder. Beat the butter and sugar together, and add the eggs well beaten. Stir in the flour and baking

powder well sifted together. Bake in deep tin plate. This quantity will fill four plates. With 3 pints of strawberries, mix a cupful of sugar and mash them a little. Spread the fruit between the layers of cake. The top layer of strawberries may be covered with a meringue made with the white of an egg and a tablespoonful of powdered sugar.

Save out the largest berries, and arrange them around in circles on the top in the white frosting. Makes a very fancy dish, as well as a most delicious cake.

Corn Starch Cakes.

One cupful each of butter and sweet milk, and half a cup of corn starch, 2 cupfuls each of sugar and flour, the whites of 5 eggs beaten to a stiff froth, 2 teaspoonfuls cream of tartar and 1 of soda; flavor to taste. Bake in gem tins or patty pans.

Huckleberry Cake.

Beat a cup of butter and 2 cups of sugar together until light, then add a half cup of milk, 4 eggs beaten separately, the yolks to a cream, and the whites to a stiff froth, 1 teaspoonful of grated nutmeg, the same of cinnamon, and 2 teaspoonfuls of baking powder. The baking powder to be rubbed into the flour. Rub 1 quart of huckleberries well with some flour, and add them last, but do not mash them. Pour into buttered pans, about an inch thick; dust the tops with sugar and bake. It is better the day after baking.

Pine-Apple Cake.

One cup butter, 2 cups sugar, three and one-half cups flour, one-half cup milk, 5 eggs, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar. Bake in jelly tins; grate a pineapple and half a cocoanut, and put between the layers, after baking.

Aunt Hettie's Loaf Cake.

Two cups sugar and 1 of butter, beaten to a cream, 3 eggs, the whites beaten separately, 3 cups flour with 1 teaspoon cream tartar stirred in, yolks of the eggs stirred well with the sugar and butter; now add 2 cups more flour with 1 teaspoon cream tartar, 1 cup sweet milk and the whites of the eggs, and then stir again; add 1 nutmeg, 1 pound raisins or currants dredged with flour, 1 teaspoon soda dissolved in 4 tablespoons of water. This makes two nice loaves, and is excellent.

Sponge Drops.

Beat to a froth 3 eggs, and 1 teacup of sugar; stir into this 1 heaping coffee cup of flour, in which 1 teaspoonful cream of tartar and half a teaspoonful of saleratus are thoroughly mixed. Flavor with lemon. Butter tin sheets with washed butter, and drop in teaspoonfuls about three inches apart. Bake instantly in a very quick oven. Watch closely, as they will burn easily. Serve with ice cream.

Blackberry Cake.

Three eggs, 1 cup sugar, three-fourths cup butter, one and one-half cups flour, 1 cup blackberry jam, or preserves, 3 tablespoonfuls sour cream, 1 teaspoon each soda, allspice, and cinnamon, 1 nutmeg. Stir well, and bake in layers and put icing between.

Cup Cakes.

Two cups of sugar, 1 cup of butter, 1 cup of milk, three cups and a half of flour, and 4 eggs, half a teaspoonful of soda, large spoon cream tartar; stir butter and sugar together, and add the beaten yolks of the eggs, then the milk, then flavoring, and the whites. Put cream tartar in flour and add last. Bake in buttered gem pans, or drop the batter, a teaspoonful at a time, in rows, on flat buttered tins. To this recipe may be added a cup of English currants or chopped raisins; and also another variety of cakes may be made by adding a half cup of citron sliced and floured, a half cupful of chopped almonds, and lemon extract.

Dominoes.

Make plain cup cake batter, and pour it into greased shallow pans, to the depth of a half inch. Bake in a moderate oven about ten minutes. When done, turn out on a cloth to cool. When cold, with a sharp knife cut the cake in oblong pieces, the shape of a domino, frost the top and sides with white icing, and stand aside to harden. When the frosting is hard, dip a small camel's hair brush in chocolate icing, and draw lines and make the dots of the domino.

Variegated Cakes.

One cup powdered sugar, one-half cup of butter creamed with the sugar, one-half cup of milk, 4 eggs, the whites only, whipped light, two and one-half cups of prepared flour. Bitter almond flavoring, spinach

juice and cochineal. Cream the butter and sugar; add the milk, flavoring, the whites and flour. Divide the batter into three parts. Bruise and pound a few leaves of spinach in a thin muslin bag until you can express the juice. Put a few drops of this into one portion of the batter, color another with cochineal, leaving the third white. Put a little of each into small, round pans or cups, giving a slight stir to each color as you add the next. This will vein the cakes prettily. Put the white between the pink and green, that the tints may show better. If you can get pistachio nuts to pound up for the green, the cakes will be much nicer. Ice on sides and top.

COOKIES AND JUMBLES.

If snaps or cookies become moist in keeping, put them in a quick oven for a few minutes. They also require a quick oven for baking. A nice "finishing touch" can be given them by sprinkling with granulated sugar and rolling over lightly with the rolling pin, then cutting out and pressing a whole raisin in the center of each; or when done a very light brown, brush over while still hot with a soft bit of rag dipped in a thick syrup of sugar and water, sprinkle with currants and return to the oven a moment. Snaps will not be crisp if made on a rainy day.

Fruit Cookies.

One cupful and a half of sugar, 1 cupful of butter, one-half cup of sweet milk, 1 egg, 2 teaspoonfuls of baking powder, a teaspoonful of grated nutmeg, 3 tablespoonfuls English currants or chopped raisins. Mix soft, and roll out, using just enough flour to stiffen sufficiently. Cut out with a large cutter, wet the tops with milk, and sprinkle sugar over them. Bake on buttered tins in a quick oven. Fruit can be left out if preferred.

Cocoanut Cookies.

One grated cocoanut, 1 cup butter, 2 cups sugar, one-half cup sweet milk, 2 teaspoons baking powder. Flour to roll. Desiccated cocoanut may be used.

Soft Cream Cookies.

Three-fourths cup sour cream, 1 cup granulated sugar, 1 egg, one-fourth teaspoon soda, a pinch of salt. Mix very stiff with flour.

Cookies.

One-half cup butter, one and one-half cups light brown sugar, one-half cup sour cream, 1 egg, one-half cup sour milk, 1 teaspoon saleratus, nutmeg or caraway seed if liked. Mix soft with flour. Bake in a quick oven.

Oatmeal Cookies.

One cup lard, 1 cup brown sugar, 1 cup molasses, 2 cups fine oatmeal, 1 teaspoon soda, dissolved in two-thirds cup boiling water, 1 teaspoon salt, 1 tablespoon ginger, white flour for stiff batter. Drop in little pats in a greased dripping pan.

Graham Cookies.

One cup thick sour cream, 2 cups sugar, half teaspoon soda. Mix with graham flour to roll out. Bake in an oven not as hot as for white flour cookies, as it takes longer to bake them.

Scotch Cakes.

One pound of flour, three-quarters pound of butter, 1 pound of sugar, 3 eggs, 1 tablespoonful of cinnamon. Mix the flour and butter, and rub well with the hands, then add the sugar, then the eggs well beaten, then the cinnamon. Mix all well together, roll out into a thin sheet, cut with a large round cutter, and bake in a moderate oven until a light brown.

Ginger Cookies.

One cup sugar, 1 cup molasses, 1 cup butter, 1 egg, 1 tablespoonful vinegar, 1 tablespoonful ginger, 1 teaspoonful soda, dissolved in boiling water, mix like cookey dough, rather soft.

Ginger Snaps.

One cup brown sugar, 2 cups molasses, 1 large cup butter, 2 teaspoonfuls soda, 2 teaspoonfuls ginger, 3 pints flour to commence with; rub shortening and sugar together into the flour; add enough more flour to roll very smooth, very thin, and bake in a quick oven. The dough can be kept for days by putting it in the flour barrel under the flour, and bake a few at a time. The more flour that can be worked in and the smoother they can be rolled, the better and more brittle they will be. Should be rolled out to wafer-like thinness. Bake quickly

without burning. They should become perfectly cold before putting aside.

Jackson Snaps.

One cup of butter, 2 cups of sugar, 1 egg, 5 cups of flour, 1 cup of water, juice and rind of a lemon. Beat the butter to a cream, add the sugar gradually; then add the egg and water; beat again, then add the flour; mix well, roll out, cut with a round cutter, and bake in a moderate oven until a light brown. These, like ginger cakes, will keep a long while if shut in a tin box.

Sand Tarts.

One pound granulated sugar, yolks of 3 eggs, half pound of butter, whites of 2 eggs, flour enough to make a stiff paste. Beat the butter and sugar together; add the yolks beaten to a cream, then the whites well beaten; mix all well together, and add the flour. Roll out on a baking board, cut with a round cutter, and bake in a moderate oven until a light brown.

Little Plum Cakes.

One cup of sugar and a half cup of butter, beaten to a smooth cream; add 3 well beaten eggs, a teaspoonful of vanilla extract, 4 cups of sifted flour, 1 cup of raisins, and 1 of currants, half of a teaspoonful of baking soda, dissolved in a little water, and milk enough to make a stiff batter; drop this batter in drops on well-buttered tins, and bake in a quick oven.

Cocoanut Fumbles.

Grate 1 large cupful of cocoanut; rub 1 cupful of butter with one and a half cupfuls of sugar; add 3 beaten eggs, whites and yolks separately, 2 tablespoonfuls of milk, and 5 cupfuls of sifted flour; then add by degrees the grated nut, so as to make a stiff dough, rolled thin, and cut with a round cutter, having a hole in the middle. Bake in a quick oven from five to ten minutes.

Horns of Plenty.

Two tablespoonfuls powdered sugar, 1 tablespoonful (heaping) flour, 1 egg. Beat thoroughly with an egg beater until air bubbles rise all through it. Have the pan warmed and buttered. Take a teaspoonful

at a time. Spread out. Bake quickly; five minutes ought to be sufficient. Carefully roll them into horns or cones. They must not dry on the edges, or they will not roll. When cold fill with whipped cream, chocolate filling, or any kind of jelly.

Plunkets.

Four eggs, weight of eggs in powdered sugar, weight of eggs in butter, weight of eggs in rice flour, 1 teaspoonful of vanilla, or juice and rind of 1 lemon. Beat the butter to a cream, then add the sugar gradually, beating all the while; then add the yolks of the eggs, beat again, then add the whites beaten to a stiff froth, then, gradually, the rice flour. Add a teaspoonful of vanilla, or the juice and rind of a lemon. Now beat until fine and light, pour into greased small scolloped tins (patty tins) and bake in a moderate oven about twenty minutes.

Fumbles, No. 1.

Half pound of butter, 9 ounces of flour, 1 teaspoonful of vanilla, half pound of powdered sugar, 2 tablespoonfuls of sherry, 3 eggs. Beat the butter to a cream; add the sugar gradually, beating until very light. Now beat the eggs all together, add to the butter and sugar, add the sherry, the vanilla, and last, the flour, sifted. Beat the whole well. Put the mixture into a pastry bag, and press it through the tube in small round cakes on the bottom of a baking pan lightly greased. If you have no pastry bag, you may drop by spoonfuls. Bake in a moderate oven until the edges are a delicate brown.

Fumbles, No. 2.

Half pound butter, 3 eggs, half nutmeg, grated, half pound of sugar, three-quarters pound of flour, 1 tablespoonful of rose water. Beat the butter and sugar to a cream; add the eggs well beaten, then the rose water and nutmeg, then the flour. Dust the baking board with granulated sugar, instead of flour; roll out the mixture, about an eighth of an inch in thickness, cut with a round cutter; take the centers out with a smaller cutter, thus forming rings. Bake in a moderate oven until a light brown.

Lady Fingers.

Four tablespoons sugar mixed with yolks of 4 eggs, 4 tablespoons flour, and 1 teaspoon lemon extract. Beat whites to a stiff froth and

stir in. Squeeze through a funnel of writing paper on to a greased paper in a dripping pan, and bake in small cakes in a moderate oven. These are good for Charlotte Russe. There are pans indented the shape of lady fingers, which are less troublesome than using the funnel.

Kisses.

Whites of 6 eggs, 12 ounces of powdered sugar, 1 tablespoonful of vanilla sugar. Beat the whites with a wire egg whip until frothy, then add gradually, the sugar, beating continuously until the whites are stiff enough to cut with a knife. Dip a tablespoon into cold water, fill it with the mixture, and drop it on a sheet of buttered paper. Place the paper on baking tins, sift quickly and lightly with powdered sugar, blow off all that will not stick, and put immediately into a quick oven. Watch constantly that they do not burn. When firm to the touch, take them from the oven, remove them carefully from the paper, scoop out the soft portion and return the shells to a very slow oven to dry. These may be filled with whipped cream or ice cream, and two put together. The dry shells will keep some time, and may be filled when ready to use. Or, drop the mixture by small spoonfuls on buttered paper, dust with sugar, blow off all that does not stick, place the paper on baking sheets, put in a quick oven until a light fawn color; then place them in a cool oven for two hours to dry. When dry, carefully remove the kisses from the paper, brush the bottom lightly with the white of egg, stick two together, and put away to dry.

Cocoanut Comfits.

Whites of 6 eggs, half pound grated cocoanut, one and one-half cups sugar. Drop the size of hickory nuts, separately, on buttered paper laid on tins, and bake in a moderately hot oven.

Cornucopias.

Three eggs, 1 cupful flour, 1 cupful sugar, 2 tablespoonfuls cold water. Beat well together. Put 1 tablespoonful of the mixture in buttered tins six inches across, and one inch deep. Bake in a moderate oven. While hot lap the edges together to form a cornucopia and hold in shape until cool. This recipe will make twelve. Fill with the following cream:

Cream.—One cupful cream, white of 1 egg beaten, half cupful sugar. Flavor to suit. Beat all to a foam, or use chocolate filling.

Chocolate Comfits.

Whites of 6 eggs, half pound of grated chocolate, one and one-half cups sugar, 2 scant cups sifted flour. Beat the whites stiff. Stir in the sugar, chocolate, and flour. Bake in a quick oven.

CRULLERS AND DOUGHNUTS.

To cook these properly the fat should be of the right heat. When hot enough it will cease to bubble and be perfectly still; try with a bit of the batter, and if the heat is right the dough will rise in a few seconds to the top and occasion a bubbling in the fat; the cake will swell, and the under side quickly become brown. A good suet may be prepared as follows for those who are sensible enough not to like greasy doughnuts, or oppose lard: Use only beef suet, which is quite as cheap, cleanly, and healthy. Buy from the meat markets, speaking beforehand, and securing nice, whole, clean leaves, which cut up in small pieces, put into a dinner pot, which will hold well about ten pounds. Put in a pint of water, and after the first hour stir frequently; it takes about three hours with a good heat to render it. Drain through a coarse towel, and if the suet is good it will require but little squeezing, and leave but little scrap or cracklings. Put to cool in pans or jars, and you have an element into which, when well heated, you can drop the twisted goodies, with the assurance that they will not only be "done brown," but that they will emerge with a flavor and grain that will commend them to the favor of an epicure. Doughnuts thus cooked are more digestible and of better flavor than if cooked in lard, and the most fastidious will not need to peel them before eating. Make the dough as soft as it can be handled; if cut about half an inch thick, five to eight minutes will be time enough to cook, but it is better to break one open as a test. When done, drain well in a skimmer, and place in a colander. The use of eggs prevents the dough from absorbing the fat. Doughnuts should be watched closely while frying, and the fire must be regulated very carefully. When you have finished frying, cut a potato in slices and put in the fat to clarify it, place the kettle away until the fat "settles," strain into an earthen pot kept for this purpose, and set in a cool place. The sediment remaining in the bottom of the kettle may be used for soap grease. Fry in an iron kettle, the common skillet being too shallow for the purpose.

Do not eat doughnuts between April and November. Crullers are better the day after they are made. If lard is not fresh and sweet, slice a raw potato, and fry before putting in the cakes.

Crullers.

One heaping tablespoon butter, 2 cups sugar, 1 cup milk, 4 eggs, pinch of salt, half nutmeg, 3 teaspoons baking powder sifted with 6 cups flour. Mix well together. Add more flour, if needed. Roll very thin. Cut in cakes three inches square; then make slits in each cake nearly the whole width, like a comb with the teeth an inch wide. Fry in hot lard. The success in these lies very greatly in the cutting out.

French Crullers.

Four ounces of flour, half pint of water, 2 ounces of butter, 4 eggs. Cut the butter into small pieces, put it into the water, and stand over a good fire to boil; as soon as it boils, add the flour quickly, and stir over the fire until it sticks together and rolls around in the saucepan like a ball. Then take it from the fire, beat thoroughly, and stand in a warm place (72° Fahr.) for a half hour. Then add 1 egg unbeaten, and beat the mixture until smooth; then add another egg, and beat again, and so continue until you have added the four eggs; then beat the mixture for five minutes, cover, and stand to one side for another half hour. Put 1 pound of lard or clarified dripping into a deep frying pan, stand it on the fire to gradually heat. Put 1 cup of powdered sugar on a dinner plate, add to it 1 teaspoonful of ground cinnamon; mix. Now flour the baking board, put out a tablespoonful of the mixture, and roll very lightly. The mixture will be very soft, but a little practice will enable you to handle it without adding much flour. After rolling the mixture down to a quarter of an inch, cut with a round cutter, then take out a center with a small cutter, lift carefully with a cake turner, and slide into the hot fat. Fry brown on one side, turn and brown on the other. Take out, drain, then roll in the sugar and cinnamon. These are very troublesome to make, but when well done, are most delicious.

Points to be remembered:

1. After adding the last egg, let the beating be rapid and continuous.
2. Have the fat hot, but not smoking hot.
3. Use very little extra flour in rolling out.

Raised Doughnuts.

Take 1 pint of bread dough, when you are moulding it for the pans, add to it 2 ounces of lard or butter, which cut and work with a knife into the dough, adding flour to prevent its sticking to the board. When soft and elastic, place it in a bowl, cover, and stand in a warm place until very light. When light, roll out and finish the same as preceding recipe.

Nut Cakes (Fried.)

Beat 2 eggs well, add to them 1 ounce of sifted sugar, 2 ounces of warmed butter, 2 tablespoonfuls of yeast, a teacupful of lukewarm milk and a little salt. Whip all together, then stir in by degrees 1 pound of flour, and if requisite, more milk, making a thin dough. Beat it until it falls from the spoon, then set it to rise. When it has risen, make butter or lard hot in a frying pan; cut from the light dough little pieces the size of a walnut, and without moulding or kneading, fry them pale brown. As they are done, lay them on a napkin to absorb any of the fat.

Puff Ball Doughnuts.

These doughnuts, eaten fresh and warm, are a delicious breakfast dish, and are quickly made. Three eggs, 1 cupful of sugar, a pint of sweet milk, salt, nutmeg, and flour enough to permit the spoon to stand upright in the mixture; add 2 heaping teaspoonfuls of baking powder to the flour; beat all until very light. Drop by the dessertspoonful into boiling lard. These will not absorb a bit of fat, and are not at all rich, and consequently are the least injurious of this kind of cakes.

Love Knots.

One egg, 2 tablespoons sugar, 4 tablespoonfuls sweet cream, pinch of salt, flour to knead very hard. Roll out. Cut in narrow strips. Tie each one in two or three knots and fry in hot lard. Sprinkle with white sugar, while hot.

Snow Balls.

One cupful sugar, 4 tablespoonfuls sweet milk, one-third teaspoonful soda, 2 eggs, spice, three-quarter teaspoonfuls cream of tartar. Flour to roll in balls. Fry in hot lard. Dip in the partly beaten white of an egg, and roll in powdered sugar until perfectly white. Very nice for a children's party.

Fried Cakes.

One coffee cup of not too thick sour cream, or 1 of sour milk and 1 tablespoon of butter, 2 eggs, a little nutmeg and salt, 1 teacup sugar, 1 small teaspoon soda dissolved; mix soft.

Knickerbocker Cakes.

Beat half a pound of fresh butter to a cream; add half a pound of powdered sugar, three-quarters of a pound of sifted flour, a tablespoonful of orange flower water, and 1 of brandy, and 4 ounces of washed currants; add 5 well beaten eggs, and beat the mixture until very light. Line some shallow cake tins with buttered paper, pour in the mixture until they are half full, and bake in a quick oven.

Scotch Wafers.

Take 1 pound of sugar, half a pound of butter, 1 pound of flour, 2 eggs, 2 teaspoonfuls of cinnamon. Roll thin, and bake quickly.

French Straws.

Mix well 8 eggs, 10 ounces of sugar, and half a teaspoonful of cinnamon and nutmeg, with flour enough to form a dough; beat the eggs very thick and add the sugar, spices and flour; knead well, and roll to about half an inch thick; cut in strips, give each a twist, and boil them in plenty of lard to a rich yellow; sift sugar on when cool.

PASTRY, PIES AND TARTS.

To make a light, crisp, and flaky crust, use a good fine flour and none but the best butter or lard, or half and half. Have everything including yourself, cool. Always use ice or very cold water in mixing, and keep the paste in a cold place. Plain paste is improved by keeping on ice before using it. Should you put paste outside in cold weather, to cool, be careful that it does not freeze, as this spoils its lightness. No matter how light your paste, the substance of each stratum is dense and hard of digestion, and should never be eaten by persons of weak digestive powers.

Pie crust can be kept a week, and the last be better than the first, if put in a lightly covered dish, and set in the ice chest in summer, and in a cool place in winter, and thus you can make a fresh pie every day with little trouble.

In baking custard, pumpkin or squash pies, it is well, in order that the mixture may not be absorbed by the paste, to first partly bake the paste before adding it, and when stewed fruit is used the filling should be perfectly cool when put in, or it will make the bottom crust sodden.

A great improvement is made in pie crust by the addition of about a heaping teaspoonful of baking powder to a quart of flour.

How to Make a Pie.

After making the crust, take a portion of it, roll it out and fit it to a buttered pie plate by cutting it off evenly around the edge; gather up the scraps left from cutting and make into another sheet for the top crust; roll it a little thinner than the under crust; lap one-half over the other and cut three or four slits about a quarter of an inch from the folded edge (this prevents the steam from escaping through the rim of the pie, and causing the juices to run out from the edges). Now fill your pie plate with your prepared filling, wet the top edge of the rim, lay the upper crust across the center of the pie, turn back the half that is lapped over, seal the two edges together by slightly pressing down with your thumb, then notch evenly and regularly with a three-tined fork, dipping occasionally in flour to prevent sticking. Bake in a rather quick oven a light brown, and until the filling boils up through the slits in the upper crust.

To prevent the juice soaking through into the crust, making it soggy, wet the under crust with the white of an egg, just before you put in the pie mixture. If the top of the pie is brushed over with the egg, it gives it a beautiful glaze.

Plain Crust Half and Half.

One quart of sifted flour, one-half cup of lard, one-half cup of butter, 1 teaspoonful of salt, nearly a cup of ice water. Wash the butter; put it on the ice until wanted. Put the flour into a mixing bowl, add the salt, mix, and with the hands quickly rub into it the lard; add the water gradually. Dredge the baking board lightly with flour, turn the paste out on this, and roll from you into a long thin sheet. Now take the butter from the ice, break it quickly into small bits and place them over the paste; dredge quickly with flour, fold in the sides, then the ends; turn so that the last fold will run to and from you, and roll from you again. Never roll but the one way. Now fold the same as before, and roll out again; do this four times. Stand it on the ice, or in a cold place, for one hour, and it is ready for use. It may be kept two or three days in a cool place.

Plain Paste with Lard.

Many housekeepers always use lard instead of butter for pastry, simply because it is cheaper; but, as it makes a greasy and brittle crust,

there is no doubt that it is more indigestible than the light, flaky, and tender crust made from good, sweet butter. For the benefit of those who use lard, the following recipe is given: 1 quart of sifted flour, 1 cup of lard, 1 teaspoonful of salt, nearly a cup of ice water. Make and roll precisely the same as plain paste.

Suet Pie-Crust.

One pound of flour, 6 ounces of beef suet, 1 cup of ice water, 1 teaspoonful of salt. Remove the fiber from the suet, and chop it very fine; add gradually the flour; then add the salt; mix with a knife, and add gradually the water—more or less, as the flour requires—roll out, and it is ready for use. This paste is nice for apple dumplings and meat pies.

Fine Puff-Paste.

Into 1 quart of sifted flour, mix 2 teaspoonfuls of baking powder, and a teaspoonful of salt; then sift again. Measure out 1 teacupful of butter and 1 of lard, hard and cold. Take the lard and rub into the flour until a very fine, smooth paste. Then put in just enough ice water, say half a cupful, containing a beaten white of an egg, to mix a very stiff dough. Roll it out into a thin sheet, spread with one-fourth of the butter, sprinkle over with a little flour, then roll up closely in a long roll, like a scroll, double the ends toward the center, flatten and re-roll, then spread again with another quarter of the butter. Repeat this operation until the butter is used up. Put it on an earthen dish, cover it with a cloth and set it in a cold place, in the ice box in summer; let it remain until cold an hour or more before making out the crust. Tarts made with this paste cannot be cut with a knife when fresh; they go into flakes at the touch.

You may roll this pastry in any direction, from you, toward you, sideways, any way, it matters not, but you must have nice flour, ice water, and very little of it, and strength to roll, if you would succeed.

Good Common Paste.

One coffee cup lard, 3 of sifted flour, and a little salt. In winter soften the lard a little (but not in summer), cut it well into the flour with a knife, then mix with cold water quickly into a moderately stiff dough, handling as little as possible. This makes four common sized

pies. Take a new slice of paste each time for top crust. After rolling spread with a teaspoon, butter, fold and roll again, using the trimmings, etc., for under crust.

Potato Crust.

Boil and mash a dozen medium sized potatoes, add 1 good teaspoonful of salt, 2 tablespoonfuls of cold butter, and half a cupful milk or cream. Stiffen with flour sufficient to roll out. Nice for the tops of meat pies.

Cranberry Pie.

Line a dish with plain paste, then fill it with uncooked cranberries; add a half cup of molasses, and 4 tablespoonfuls of sugar, cover with an upper crust, and bake in a quick oven for thirty minutes. Good.

Cherry Pie.

Line your pie plate with good crust, fill half full with ripe cherries; sprinkle over them about a cupful of sugar, a teaspoonful of sifted flour, dot a few bits of butter over that. Now fill the crust full to the top. Cover with the upper crust and bake. This is one of the best of pies, if made correctly, and the cherries in any case should be stoned.

Green Currant Pie.

Line an inch pie dish with good pie crust, sprinkle over the bottom 2 heaping tablespoonfuls sugar and 2 of flour (or 1 of corn starch) mixed; then pour in 1 pint green currants washed clean, and 2 tablespoonfuls currant jelly; sprinkle with 4 heaping tablespoonfuls sugar, and add 2 tablespoonfuls cold water; cover, and bake fifteen or twenty minutes.

Ripe Currant Pie.

One cup mashed ripe currants, 1 of sugar, 2 tablespoonfuls water, 1 of flour beaten with the yolks of 2 eggs. Bake. Frost the top with the beaten whites of the eggs and 2 tablespoons powdered sugar, and brown in oven.

Lemon Pie.

Take a deep dish, grate into it the outside of the rind of 2 lemons: add to that a cup and a half of white sugar, 2 heaping tablespoonfuls of unsifted flour, or 1 of corn starch; stir it well together, then add the

yolks of 3 well beaten eggs, beat this thoroughly, then add the juice of 2 lemons, 2 cups of water, and a piece of butter the size of a walnut. Set this on the fire in another dish containing boiling water, and cook it until it thickens, and will dip up on a spoon like cold honey. Remove it from the fire, and when cooled, pour into a deep pie tin, lined with pastry; bake, and when done, have ready the whites, beaten stiff, with 3 small tablespoonfuls of sugar. Spread this over the top and return to the oven to set, and brown slightly. This makes a deep, large sized pie, and very superior.

Lemon Custard Pie.

One cup of sugar, 3 eggs, 1 cup of milk, 1 tablespoonful of flour, 2 tablespoonfuls of powdered sugar, juice and rind of 1 lemon. Beat the cup of sugar and yolks of eggs together, add the juice and rind of the lemon. Put the flour into a cup, and add the milk very gradually, stirring all the while, then pour it through a sieve into the eggs and sugar. Line a deep pie plate with puff paste, pour in the mixture, and bake in a quick oven thirty minutes. Add gradually 3 tablespoonfuls of powdered sugar to the whites of the eggs, beating all the while; when it is all in, beat until stiff and glossy, then place over the top of the pie by spoonfuls, and put back in the oven to brown.

Lemon Pie with Two Crusts.

Juice and grated yellow rind of 1 lemon, 1 teacupful sugar, 2 eggs, 1 teaspoonful butter, 1 teaspoonful corn starch, 1 cupful sweet milk. Beat lemon, sugar and egg together for ten minutes. Rub the butter and corn starch. Mix thoroughly with the other ingredients. Add the milk. Water can be substituted if milk is not convenient. Stir until well mixed. Pour into a deep pie pan lined with paste and cover with a top crust. Wet the edges of the paste and press tightly together. Bake quickly.

Grandmother's Lemon Custard.

One pound of powdered sugar, one-fourth pound of butter, yolks of 6 eggs, whites of 4 eggs, juice and rind of 3 lemons. Beat the yolks and sugar to a cream, then add the whites unbeaten, one at a time, and beat the whole until very light. Beat the butter to a cream, and add the other mixture gradually to it; now stand the bowl in a basin of boil-

ing water over the fire, and stir continually until the mixture thickens; take from the fire, and stand away to cool. Line two deep pie dishes with good plain paste, and bake in a quick oven for fifteen minutes. When done, take out and fill with the lemon mixture. Add gradually 6 tablespoonfuls of powdered sugar to the whites of 6 eggs, beating all the while; after you have added all the sugar, beat until very stiff and glossy; put this meringue over the top of the pie and stand it in the oven until a golden brown.

Cocoanut Custard Pie.

One pint of milk, 2 eggs, half cup of sugar, half of a nutmeg, grated, 1 cup of grated cocoanut. Beat the eggs and sugar together until light, then add the milk, nutmeg and cocoanut. Line 2 pie dishes with plain paste, fill them with this mixture, and bake in a quick oven for thirty minutes.

Orange Pie.

One orange, juice and grated yellow rind, 1 cupful sugar, 1 tablespoonful corn starch or flour, yolks of 2 eggs, white of 1 egg; 1 teaspoonful of melted butter, milk enough to fill a deep pie plate half full. Line the pie pan with pastry. Mix the other ingredients and put in, filling up last of all with the milk. It is possible to use water in place of the milk. This is a one crust pie. Use the white of the egg for a frosting.

Orange Pie, No. 2.

Grate the rind of 1 and use the juice of 2 large oranges. Stir together a large cupful of sugar and a heaping tablespoonful of flour; add to this the well-beaten yolks of 3 eggs, 2 tablespoonfuls of melted butter. Reserve the whites for frosting. Turn this into a pie pan lined with pie paste, and bake in a quick oven. When done so as to resemble a finely baked custard, spread on the top of it the beaten whites, which must be sweetened with 2 tablespoonfuls of sugar; spread evenly, and return to the oven and brown slightly. The addition of the juice of half a lemon improves it, if convenient to have it.

Cream Pie.

Pour a pint of cream upon one and a half cupfuls of sugar; let it stand until the whites of 3 eggs have been beaten to a stiff froth; add

this to the cream, and beat up thoroughly; grate a little nutmeg over the mixture, and bake without an upper crust. If a tablespoonful of sifted flour is added to it, as the above custard pie recipe, it would improve it.

Peach Pie.

Line a pie tin with puff paste, fill with pared peaches in halves or quarters, well covered with sugar; put on upper crust and bake; or make as above without upper crust, bake until done, remove from the oven, and cover with a meringue made of the whites of 2 eggs, beaten to a stiff froth with 2 tablespoons powdered sugar; return to oven and brown slightly. Canned peaches may be used instead of fresh, in the same way.

Apricot Meringue Pie.

A canned apricot meringue pie is made by cutting the apricots fine and mixing them with a half cup of sugar and the beaten yolk of an egg; fill the crust and bake. Take from the oven, let it stand for two or three minutes, cover with a meringue made of the beaten white of an egg and 1 tablespoonful of sugar. Set back in a slow oven until it turns a golden brown. The above pie can be made into a tart without the addition of the meringue by adding criss-cross strips of pastry when the pie is first put into the oven.

All of the above are good if made from the dried and stewed apricots instead of the canned, and are much cheaper.

Stewed dried apricots are a delicious addition to mince meat. They may be used in connection with minced apples, or to the exclusion of the latter. A good peach meringue pie can be made in same way.

Sliced Apple Pie.

Line pie pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle sugar and a very little cinnamon over them, and add a few small bits of butter, and a tablespoon of water; dredge in flour, cover with the top crust, and bake half to three-quarters of an hour; allow 4 or 5 tablespoons sugar to one pie. Or, line pans with crust, fill with sliced apples, put on top crust and bake; take off top crust, put in sugar, bits of butter and seasoning, replace crust and serve warm. It is delicious with sweetened cream.

Pie Plant or Rhubard Pie.

Mix half teacup white sugar and 1 heaping teaspoon flour together, sprinkle over the bottom crust, then add the pie plant cut up fine; sprinkle over this another half teacup sugar and heaping teaspoon flour; bake fully three-quarters of an hour in a slow oven. Or, stew the pie plant, sweeten, add grated rind and juice of a lemon and yolks of 2 eggs, and bake and frost like lemon pie.

Pineapple Pie.

A grated pineapple, its weight in sugar, half its weight in butter, 1 cupful of cream, 5 eggs; beat the butter to a creamy froth; add the sugar and yolks of the eggs; continue beating till very light; add the cream, the pineapple grated, and the whites of the eggs beaten to a stiff froth. Bake with an under crust. Eat cold.

Grape Pie.

Pop the pulps out of the skins into one dish, and put the skins into another. Then simmer the pulp a little over the fire to soften it; remove it and rub it through a colander to separate it from the seeds. Then put the skins and pulp together, and they are ready for pies or for canning or putting in jugs for further use. Fine for pies.

Southern Tomato Pie.

For 1 pie, peel and slice green tomatoes, add 4 tablespoons vinegar, 1 of butter, 3 of sugar; flavor with nutmeg or cinnamon; bake with two crusts slowly. This tastes very much like a green apple pie.

Vinegar Pie.

One egg, 1 heaping tablespoon flour, 1 teacup sugar; beat all well together, and add 1 tablespoon sharp vinegar, and 1 teacup cold water; flavor with nutmeg, and bake with two crusts.

Stewed Pumpkin or Squash.

Deep-colored pumpkins are generally the best. Cut a pumpkin or squash in half, take out the seeds, then cut it up in thick slices, pare the outside, and cut again in small pieces. Put it into a large pot or saucepan with a very little water; let it cook slowly, until tender. Now set the pot on the back of the stove, where it will not burn, and cook slowly, stirring often until the moisture is dried out and the pumpkin looks dark

and red. It requires cooking a long time, at least half a day, to have it dry and rich. When cool, press through a colander.

Pumpkin Pie.

For three pies: One quart of milk, 3 cupfuls of boiled and strained pumpkin, one and one-half cupfuls of sugar, one-half cupful of molasses, the yolks and whites of 4 eggs beaten separately, a little salt, 1 tablespoonful each of ginger and cinnamon. Beat all together, and bake with an under crust.

Boston marrow or Hubbard squash may be substituted for pumpkin, and are much preferred by many, as possessing a less strong flavor.

Pumpkin Pie without Eggs.

One quart of properly stewed pumpkin, pressed through a colander; to this add enough good, rich milk, sufficient to moisten it enough to fill two good-sized earthen pie plates, a teaspoonful of salt, half a cupful of molasses, or brown sugar, a tablespoonful of ginger, 1 teaspoonful of cinnamon, or nutmeg. Bake in a moderately slow oven three-quarters of an hour.

Squash Pie.

One pint of boiled dry squash, 1 cupful of brown sugar, 3 eggs, 2 tablespoonfuls of molasses, 1 tablespoonful of melted butter, 1 tablespoonful of ginger, 1 teaspoonful of cinnamon, a pinch of salt, and 1 pint of milk. This makes two pies, or one large deep one.

Sweet Potato Pie.

One pound of steamed sweet potatoes finely mashed, 2 cups sugar, 1 cup cream, one-half cup butter, 3 well beaten eggs, flavor with lemon or nutmeg, and bake in pastry shell. Fine.

Custard Pie.

For a large pie, take 3 eggs, 1 pint of milk, half cup sugar, and flavor. The crust for custard pies may be baked (not too hard) before putting in the custard; prick it before putting it in oven to prevent blistering. This prevents it from becoming soggy.

Labor-saving Custard Pie, No. 2.

One quart of milk, 4 eggs, 4 tablespoonfuls of flour, 4 tablespoonfuls of sugar. Salt slightly, flavor with nutmeg or other spice. Beat the

eggs thoroughly, rub the flour smooth in a little of the milk, and mix all together. The flour will settle on the bottom and sides of the pan, forming a complete crust. Bake in a deep, square bread pan one hour.

Cranberry Tart Pie.

After having washed and picked over the berries, stew them well in a little water, just enough to cover them; when they burst open, and become soft, sweeten them with plenty of sugar, mash them smooth (some prefer them not mashed); line your pie plates with thin puff paste, fill them, and lay strips of paste across the top. Bake in a moderate oven. Or you may rub them through a colander to free them from the skins.

Gooseberry Pie.

Can be made the same as cranberry tart pie, or an upper crust can be put on before baking. Serve with boiled custard, or a pitcher of good, sweet cream.

Cocoanut Pie.

One cup of grated cocoanut; if dessiccated soak over night in milk, if fresh, this will be unnecessary. Put this in a large coffee cup and fill up with milk. When ready to bake, take 2 teaspoonfuls of flour, mix smooth with 1 cupful of milk, place on the stove and stir until it thickens. To prevent scorching it is best to put the dish in a kettle of boiling water. While warm, add 1 tablespoonful of butter. When cold, put in 2 yolks of eggs, a pinch of salt, half cupful of sugar, cocoanut. Beat all together. Fill the crust. When done, beat the 2 whites with 2 tablespoonfuls of sugar, spread over the top, and brown lightly in the oven. This will make one pie. The whites of the eggs may be used instead of the yolks. If this is done, sprinkle powdered sugar thickly over the top before serving. The yolks of the eggs may be utilized by making lemon pie without a meringue, or gold cake, gingerbread or salad dressing.

Jelly Pie.

Three eggs beaten, 2 tablespoonfuls sugar, 1 teacupful cream, 6 tablespoonfuls jelly, 1 tablespoonful melted butter. Flavor with lemon or nutmeg. Light colored jelly makes the most attractive pie. Very tart jelly may require more sugar. Bake in an under crust. This makes two pies.

Huckleberry or Elderberry Pies.

Line a pie tin with good paste. Fill with the berries. Add two-thirds cup sugar, 2 tablespoonfuls vinegar and a dusting of flour. Put on an upper crust and bake. Lemon juice may be used instead of vinegar, and will be found an improvement. Canned berries may be used in the same way. Currants mixed with either of the berries gives a good tart. Omit the vinegar in this case.

Blackberry and Raspberry Pies.

Two teacupfuls of molasses, 1 of sugar, 3 eggs, 1 tablespoonful of melted butter, 1 lemon, nutmeg; beat and bake in pastry.

Lemon Raisin Pie.

One cup of chopped raisins, seeded, the juice and grated rind of 1 lemon, 1 cupful of cold water, 1 tablespoonful of flour, 1 cupful of sugar, 2 tablespoonfuls of butter. Stir lightly together and bake with upper and under crust.

Banana Pie.

Fill a pie shell, already baked, with sliced bananas and powdered sugar. Put in the oven a few minutes until the fruit softens. Very nice so, but far better to cover the top with whipped cream and serve at once. Flavor with lemon juice.

Strawberry Tart Pie.

Arrange the berries in layers in a pie dish lined with paste. Fill very full, as strawberries shrink very much in cooking. Sweeten well with white sugar. Cover with cross bars of pastry and bake. Almost any fruit pie can be made in tart form.

Cheese Cake Pie.

One and one-half cups of cottage cheese, 2 tablespoonfuls of cream, half cup of sugar, 3 eggs, juice and rind of a lemon, or 1 teaspoonful of vanilla, 1 teaspoonful melted butter. Press the cheese through a colander, beat the eggs until light, add them with all the other ingredients to the cheese; beat until smooth. Line a deep pie dish with plain paste, fill with this mixture, and bake in a quick oven for thirty minutes. The quantities given will make only one pie.

Molasses Pie.

Pick the berries clean, rinse them in cold water, and finish as directed for huckleberries.

Damson Plum Pie.

Stew the damsons whole, in water only sufficient to prevent their burning; when tender, and while hot, sweeten them with sugar, and let them stand until they become cold; then pour them into pie dishes lined with paste, dredge flour upon them, cover them with the same paste, wet and pinch together the edges of the paste, cut a slit in the center of the cover through which the vapor may escape, and bake twenty minutes.

Apple Custard Pie, No. 1.

Select fair sweet apples, pare and grate them, and to every teacupful of the apple add 2 eggs well beaten, 2 tablespoonfuls of fine sugar, 1 of melted butter, the grated rind and half the juice of 1 lemon, half a wine glass of brandy, and 1 teacupful of milk; mix all well, and pour into a deep plate lined with paste; put a strip of the paste around the edge of the dish, and bake thirty minutes.

Apple Custard Pie, No. 2.

Peel sour apples and stew until soft, and not much water left in them; then rub through a colander; beat 3 eggs for each pie to be baked, and put in at the rate of 1 cupful of butter and 1 of sugar for three pies; season with nutmeg.

Chocolate Custard Pie.

One-quarter cake of Baker's chocolate, grated; 1 pint of boiling water, 6 eggs, 1 quart of milk, one-half cupful of white sugar, 2 teaspoonfuls of vanilla. Dissolve the chocolate in a very little milk, stir into the boiling water, and boil three minutes. When nearly cold, beat up with this the yolks of all the eggs and the whites of three. Stir this mixture into the milk, season and pour into shells of good paste. When the custard is "set"—but not more than half done—spread over it the whites whipped to a froth, with 2 tablespoonfuls of sugar. You may bake these custards without paste, in a pudding dish or cups set in boiling water.

Mince Meat.

Two pounds of beef (sticking piece best), 2 pounds of layer raisins, 2 pounds of currants, picked, washed and dried, 1 pound of citron, 2 nutmegs, grated, one-quarter ounce of cloves, 1 quart of sherry or good home-made currant wine, 2 pounds of beef suet, half pound of candied lemon peel, 4 pounds of apples, 2 pounds of Sultana raisins, 2 pounds of sugar, half ounce of cinnamon, one-quarter ounce of mace, 1 teaspoonful of salt, 1 quart of good brandy, juice and rind of 2 oranges, juice and rind of 2 lemons. Cover the meat with boiling water and simmer gently until tender, then stand away until cold. Shred the suet and chop it fine. Pare, core and chop the apples. Stone the raisins. Shred the citron. When the meat is perfectly cold, chop it fine, and mix all the dry ingredients with it; then add the juice and rinds of the lemons and oranges, mix well, and pack in a stone jar; pour over the brandy and wine, cover closely and stand in a cool place. Mince meat made by this recipe will keep all winter. When ready to use, dip out the quantity desired, and thin with cider or wine.

One word here about cleaning the currants. First put them into a large bowl, and to every pound add a half cup of flour; mix the flour thoroughly through the currants, and then rub them between the hands until all the stems are rubbed off; put them in a colander, and pour over endless quantities of cold water until all the twigs, gravel stones and sand are washed off; now scald them, then wash again in cold water, drain, spread them on pie dishes, and stand in a cool oven, with the door open, to dry.

Fresh beef's tongue or heart may be boiled, chopped, and used instead of beef, if preferred.

Mince Meat No. 2, Excellent.

Four pounds of lean boiled beef, chopped fine, twice as much of chopped green tart apples, 1 pound of chopped suet, 3 pounds of raisins, seeded, 2 pounds of currants picked over, washed and dried, half a pound of citron, cut up fine, 1 pound of brown sugar, 1 quart of cooking molasses, 2 quarts of sweet cider, 1 pint of boiled cider, 1 tablespoonful of salt, 1 tablespoonful of pepper, 1 tablespoonful of mace, 1 tablespoonful of allspice, and 4 tablespoonfuls of cinnamon, 2 grated nutmegs, 1 tablespoonful of cloves; mix thoroughly and warm it on the range,

until heated through. Remove from the fire and when nearly cool, stir in a pint of good brandy, and 1 pint of Madeira wine. Put into a crock, cover it tightly, and set it in a cold place where it will not freeze, but keep perfectly cold. Will keep good all winter.

Mock Mince Meat, without Meat.

One cupful of cold water, half a cupful of molasses, half a cupful of brown sugar, half a cupful of cider vinegar, two-thirds of a cupful of melted butter, 1 cupful of raisins, seeded and chopped, 1 egg beaten light, half a cupful of rolled cracker crumbs, a tablespoonful of cinnamon, a teaspoonful each of cloves, allspice, nutmeg, salt and black pepper. Put the saucepan on the fire with the water and raisins; let them cook a few minutes, then add the sugar and molasses, then the vinegar, then the other ingredients; lastly, add a wineglassful of brandy. Very fine.

TARTS.

Tart Shells.

Roll out thin a nice puff paste, cut out with a glass or biscuit cutter, with a wine glass or smaller cup cut out the center of two or three of these, lay the rings thus made on the third, and bake immediately; or shells may be made by lining patty pans with paste. If the paste is light, the shell will be fine, and may be used for tarts or oyster patties. Filled with jelly and covered with meringue (tablespoon sugar to white of 1 egg) and browned in oven, they are very nice to serve for tea.

Berry Tarts.

Line small pie tins with pie crust, and bake. Just before ready to use, fill the tarts with strawberries, blackberries, raspberries, or whatever berries are in season. Sprinkle over each tart a little sugar; after adding berries add also to each tart a tablespoonful of sweet cream. They form a delicious addition to the breakfast table.

Lemon Tarts.

Mix well together the juices and grated rind of 2 lemons, 2 cups of sugar, 2 eggs, and the crumb of sponge cake; beat it all together until smooth; put into 12 patty pans lined with puff paste, and bake until the crust is done.

Cocoanut Tarts.

Take 3 cocoanuts, the meats grated, the yolks of 5 eggs, half a cupful of white sugar, season, a wine glass of milk; put the butter in cold, and bake in a nice puff paste.

Apple Tarts.

Line patty pans with nice crust. Put in each, chopped apple and a little white sugar; bake in a moderate oven and let cool. Whip a little cream very stiff, sweeten slightly and flavor with a drop or two of lemon or vanilla. Just before serving, cover the apple in each tart with the whipped cream. A drop of currant jelly on the top of each one adds to the effect.

Lemon Tartlets.

Mix well together the juice and grated rind of 2 lemons, 2 cupfuls of sugar, 2 eggs, and the crumbs of sponge cake; beat it all together until smooth; put into twelve patty pans lined with puff paste, and bake until the crust is done.

Chocolate Tarts.

One quart milk, 1 cupful sugar, 14 tablespoonfuls bread crumbs, 6 eggs, 12 tablespoonfuls grated chocolate, tablespoonful vanilla extract. Beat the sugar and eggs light. Scald the milk and pour hot over the bread and chocolate. Add the eggs and sugar. Put into tart shells and bake one-half hour in a moderate oven. When done, sprinkle white sugar over the top.

Paginini Tartlets.

Line patty pans with puff paste, and bake them fifteen minutes in a quick oven. When done, take them out, put a half teaspoonful of orange marmalade on each patty, cover with a meringue, and put back in the oven a few minutes to brown.

Meringue Custard Tartlets.

Select deep individual pie tins; fluted tartlet pans are suitable for custard tarts, but they should be about six inches in diameter, and from two to three inches deep. Butter the pan and line it with ordinary puff paste, then fill it with a custard made as follows: Stir gradually into the beaten yolks of 6 eggs, 2 tablespoonfuls of flour, a saltspoonful of

salt, and half a pint of cream. Stir until free from lumps, and add 2 tablespoonfuls of sugar; put the saucepan on the range and stir until the custard coats the spoon. Do not let it boil or it will curdle. Pour it in a bowl, add a few drops of vanilla flavoring and stir until the custard becomes cold; fill the lined mould with this and bake in a moderate oven. In the meantime, put the white of the eggs in a bright copper vessel and beat thoroughly, using a baker's wire egg beater for this purpose. While beating, sprinkle in lightly half a pound of sugar and a dash of salt. When the paste is quite firm, spread a thin layer of it over the tart and decorate the top with the remainder by squeezing it through a paper funnel. Strew a little powdered sugar over the top, return to the oven, and when a delicate yellow tinge remove from the oven, and when cold, serve.

Orange Tarts.

Two large oranges, juice of both, grated yellow rind of 1, three-quarters cupful sugar, one-half only if the oranges are very sweet, 1 tablespoonful butter, half of a lemon, juice only, 1 tablespoonful corn starch. Beat all together well and bake in tart shells without cover.

Green Gooseberry Tart.

Top and tail the gooseberries. Put into a porcelain kettle with enough water to prevent burning, and stew slowly until they break. Take them off, sweeten well, and set aside to cool. When cold, pour into pastry shells, and bake with a top crust of puff paste. Brush all over with beaten egg while hot, set back in the oven to glaze for three minutes. Eat cold.

Open Jam Tarts.

Time to bake until paste loosens from the dish. Line shallow tin dish with puff paste, put in the jam, roll out some of the paste, wet it lightly with the yolk of an egg beaten with a little milk, and a tablespoonful of powdered sugar. Cut it in very narrow strips, then lay them across the tart, lay another strip around the edge, trim off outside, and bake in a quick oven.

Maids of Honor.

Take 1 cupful of sour milk, 1 of sweet milk, a tablespoonful of melted butter, the yolks of 4 eggs, juice and rind of 1 lemon, and small

cupful of white pounded sugar. Put both kinds of milk together in a vessel, which is set in another, and let it become sufficiently heated to set the curd, then strain off the milk, rub the curd through a strainer, add butter to the curd, the sugar, well beaten eggs, and lemon. Line the little pans with the richest of puff paste, and fill with the mixture; bake until firm in the center, from ten to fifteen minutes.

Cream Tarts.

Use very nice pastry for the tart shells or puffs. Serve perfectly cold with whipped cream. Heap them up well with the cream, and set in a cool place.

Pineapple Tart.

Take a fine, large, ripe pineapple, remove the leaves without paring, grate it down till you come to the rind; strew plenty of powdered sugar over the grated fruit; cover it, and let it rest for an hour; then put it into a porcelain kettle, and steam it in its own syrup till perfectly soft; have ready some empty shells of puff paste, or bake in patty pans. When they are cool, fill them full with grated pineapple; add more sugar, and lay round the rim a border of puff paste.

PUDDINGS AND DUMPLINGS.

No ingredient of doubtful quality should enter into the composition of puddings. Suet must be perfectly sweet, and milk should be fresh, and without the least unpleasant flavor.

Puddings may be either steamed, boiled or baked.

Steaming or boiling will take twice as long as baking.

The best cloth to tie up a boiled pudding, is a piece of unbleached shirting.

Pudding moulds or basins should be well rubbed over in the inside with butter.

Bread puddings should be tied very loosely to allow them to expand.

Puddings boiled in a cloth should be moved occasionally to prevent adhering to the kettle.

An inverted plate or saucer should be placed in the bottom of the kettle to prevent adhering or burning.

Puddings boiled in a cloth should be kept covered with constantly boiling water; boiled in a mould, the water should not quite reach the top of the mould.

Always keep boiling water at hand to replenish the kettle if needed.

Flour should be spread on the inside of each tying place to prevent water getting in.

Puddings boiled in a basin should have a cloth wrung out of hot water and dredged with flour, tied closely over the top of the basin.

Puddings boiled in a cloth, basin or mould, when done, should be plunged suddenly into cold water, and turned out instantly; this will prevent sticking; and dumplings, *i. e.*, boiled or steamed, should be served at once. If this is an impossibility cover with the cloth in which they were boiled, and serve as quickly as possible.

To Clean Currants.

Put them in a sieve or colander, and sprinkle them thickly with flour; rub them well until they are separated, and the flour, grit and fine stems have passed through the strainer. Place the strainer and currants in a pan of water and wash thoroughly; then lift the strainer and currants together, and change the water until it is clear. Dry the currants between clean towels. It hardens them to dry in an oven.

To Chop Suet.

Break or cut in small pieces, sprinkle with sifted flour, and chop in a cold place to keep it from becoming sticky and soft.

To Stone Raisins.

Put them in a dish and pour boiling water over them; cover and let them remain in it ten minutes; it will soften so that by rubbing each raisin between the thumb and finger, the seeds will come out clean; then they are ready for cutting or chopping if required.

English Plum Pudding.

One pound of raisins, 1 pound of suet, chopped fine, three- quarters pound of stale bread crumbs, one-quarter pound of brown sugar, grated rind of 1 lemon, one-quarter pound of flour, 1 pound of currants, one-half of a nutmeg, grated, 5 eggs, one-half pint of brandy, one-half pound of minced candied orange peel. Clean, wash, and dry the currants. Stone the raisins. Mix all the dry ingredients well together. Beat the eggs, add to them the brandy, then pour them over the dry ingredients, and thoroughly mix. Pack into greased small kettles or moulds (this will make about six pounds), and boil for six hours at the time of making, and six hours when wanted for use. Serve with hard or brandy sauce.

Christmas Plum Pudding.

One quart of seeded raisins, 1 pint currants, half pint citron cut up, 1 quart of apples peeled and chopped, a quart of fresh and nicely chopped beef suet, a quart of sweet milk, a heaping quart of stale bread crumbs, 8 eggs beaten separately, 1 pint sugar, grated nutmeg, teaspoon salt; flour fruit thoroughly from a quart of flour, then mix remainder as follows: In a large bowl or tray put the eggs with sugar, nutmeg and milk, stir in the fruit, bread crumbs and suet, one after the other until all are used, adding enough flour to make the fruit stick together, which

will take about all the quart; dip pudding cloth in boiling water, dredge on inside a thick coating of flour, put in pudding and tie tightly, allowing room to swell, and boil from two to three hours in a good-sized pot with plenty of hot water, replenishing as needed, from a teakettle. When done, turn into a large flat dish and send to table with a sprig of holly, or any bit of evergreen with bright berries, stuck in the top. Serve with any pudding sauce. This recipe furnishes enough for twenty people, but if the family is small, one-half the quantity may be prepared, or it is equally good warmed over by steaming. For sauce, cream a half pound sweet butter, stir in three-quarters pound brown sugar, and the beaten yolk of an egg; simmer for a few moments over a slow fire, stirring almost constantly; when near boiling add a half pint bottled grape juice, and serve after grating a little nutmeg on the surface.

Plain Plum Pudding.

One pint of stale bread crumbs, 1 cup of flour, 1 cup of stoned raisins, juice and rind of 1 lemon, 1 cup of washed currants, 1 cup of brown sugar, 1 teaspoonful of cinnamon, one-half nutmeg, one-half cup of molasses, 3 eggs, one-half pound of suet, one-half pound of citron, one-half teaspoonful of baking soda. Mix well all the dry ingredients. Beat the eggs, add the molasses. Dissolve the soda in a tablespoonful of hot water, add it to the molasses and eggs, then mix into the dry ingredients, and pack into a greased mould; boil four hours. Serve with hard or brandy sauce.

Boiled Indian Pudding.

Warm a pint of molasses and a pint of milk, stir well together, beat 4 eggs, and stir gradually into the molasses and milk; add a pound of beef suet chopped fine, and Indian meal sufficient to make a thick batter; add a teaspoon pulverized cinnamon, nutmeg and a little grated lemon peel, and stir all together thoroughly; dip cloth into boiling water, shake, flour a little, turn in the mixture, tie up, leaving room for the pudding to swell, and boil three hours; serve hot with sauce made of drawn butter, wine and nutmeg.

Steamed Indian Pudding.

One-quarter pound of beef's suet, small piece of stick cinnamon, grated rind of 1 lemon, 1 pint of Indian meal, 1 pint of milk, 3 eggs, 1

gill of molasses. Chop the suet very fine and mix it with the Indian meal. Put the cinnamon in the milk, then put it in a farina boiler to scald, strain it while hot, and stir in gradually the Indian meal and suet; add the molasses, cover the mixture, and let it stand over night. In the morning beat the eggs, without separating, until very light, stir them into the pudding, turn into a greased mould or a well-floured pudding bag, leaving plenty of room for it to swell. If in a mould, put on the cover; if in a bag, secure it well at the tying place, lest the water should get in, which will infallibly spoil it. Put it into a pot of boiling water, and boil continuously for five hours. Replenish the water, as it evaporates, with boiling water. When ready to serve, remove the pudding carefully from the mould or bag, and serve immediately with wine sauce.

Baked Indian Pudding.

A quart of sweet milk, an ounce of butter, 4 well beaten eggs, tea-cup corn meal, half pound of raisins, one-fourth pound of sugar; scald the milk and stir in meal while boiling; let stand until blood warm, stir all well together; bake one and a half hours, and serve with sauce.

Half-Hour Pudding.

Beat 4 tablespoons butter to a cream with half a pint powdered sugar; add the yolks of 3 eggs, beating them in thoroughly, then a rounded half pint of corn meal, and the whites of the eggs beaten to a stiff froth. Mix well, and bake in a pudding dish, well buttered. Serve hot with sauce.

Cottage Pudding.

One tablespoonful of butter, 1 cup of sugar, one-half cup of milk, 2 eggs, 1 large teaspoonful of baking powder, one and one-half cups of flour. Beat the butter, sugar and yolks of the eggs together until light; add the milk, and then the flour. Beat well. Now beat the whites of the eggs to a stiff froth, and stir them carefully into the pudding; add the baking powder, and mix well; pour into a greased cake pan and bake in a moderate oven for three-quarters of an hour. Serve hot with lemon sauce.

Batter Pudding with Cherries.

One pint of milk, three and one-half cups of flour, 3 eggs, 1 table-spoonful of melted butter, 2 heaping tablespoonfuls of baking powder,

one-half teaspoonful of salt, 1 pint of stoned cherries. Beat the eggs, whites and yolks together until light; then add the milk, then the flour, and beat until smooth; then add the butter melted, salt and baking powder. Drain the cherries, dredge them with flour, stir them into the pudding, and turn into a greased pudding mould. Cover, stand in a pot of boiling water, and boil continuously for three hours. If the water evaporates in the pot, replenish with boiling water. Serve with fairy butter.

Suet Pudding.

One cup molasses, 1 of sweet milk, 1 of suet chopped fine, or half a cup melted butter, 1 of raisins, half cup currants, two and a half cups flour, half teaspoon soda; mix well, salt and spice to taste, and steam two hours. Serve with wine or hard sauce.

Tapioca Pudding.

One cup of tapioca, 4 eggs, one-half cup of sugar, 1 quart of milk, one-quarter teaspoonful of salt, 1 teaspoonful of vanilla. Wash the tapioca through several cold waters, then add it to the milk and soak two hours. Beat the eggs and sugar together until light, add the salt, and bake in a moderate oven three-quarters of an hour. Serve hot or cold.

Apple Tapioca Pudding.

To half teacup of tapioca add one and one-half pints cold water, let it stand on the fire till cooked clear, stirring to prevent burning; remove, sweeten, and flavor with wine and nutmeg; pour the tapioca into a deep dish in which have been placed six or eight pared and cored apples, bake until apples are done, and serve cold with cream.

Cherry Pudding.

One cup flour, one-half sweet milk, one-half sugar, 1 egg, butter size of small egg, baking powder, 1 teaspoon (small); in steaming put 1 cup of fresh or canned cherries in bottom of pudding mould.

Plain Bread Pudding, Baked.

Break up about a pint of stale bread after cutting off the crust; pour over it a quart of boiling milk; add to this a piece of butter the size of a small egg; cover the dish tight and let it stand until cool; then

with a spoon mash it until fine, adding a teaspoonful of cinnamon, and 1 of nutmeg grated, half a cupful of sugar, and one-quarter of a teaspoonful of soda, dissolved in a little hot water. Beat up 4 eggs very light, and add last. Turn all into a well-buttered pudding dish, and bake three-quarters of an hour. Serve it warm with hard sauce.

This recipe may be steamed or boiled; very nice either way.

Superior Bread Pudding.

One and one-half cupfuls of white sugar; 2 cupfuls of fine, dry bread crumbs, 5 eggs, 1 tablespoonful of butter, vanilla, rose water or lemon flavoring, 1 quart of fresh, rich milk, and half a cupful of jelly or jam. Rub the butter into a cupful of sugar; beat the yolks very light, and stir these together to a cream. The bread crumbs soaked in milk come next, then the flavoring. Bake in a buttered pudding dish—a large one, and but two-thirds full—until the custard is "set." Draw to the mouth of the oven, spread over with jam or other nice fruit conserve. Cover this with a meringue made of the whipped whites and half a cupful of sugar. Shut the oven, and bake until the meringue begins to color. Eat cold, with cream. In strawberry season, substitute a pint of fresh fruit for preserves. It is then delicious. Serve with any warm sauce.

Bread and Butter Pudding.

Cut in thin slices a baker's five-cent loaf. Wash and pick 1 cup of currants. Butter each slice of bread. Put a layer of this bread in the bottom of a one-quart mould or basin, then a sprinkling of currants, and so on until all is used. Beat 4 eggs and a half cup of sugar together until light; add gradually 1 pint of milk, and a quarter of a nutmeg, grated. Pour this over the bread, let stand fifteen minutes and bake in a moderate oven thirty minutes. Serve cold, with cream sauce.

Newport Pudding.

Pare and core 6 medium-sized apples; steam until tender. While they are steaming, boil a half cup of sugar, a quarter cup of water, and the juice of 1 orange together for five minutes. When the apples are done, place them in the bottom of a baking dish, pour over them the boiling syrup, and stand aside to cool. Put 1 pint of milk on to boil. Beat a half cup of sugar and the yolks of 3 eggs together, and add to the boiling milk. Take from the fire. add 6 macaroons pounded fine,

and a teaspoonful of vanilla. Fill the spaces from which the cores were taken, with preserves; pour this custard over the apples, and bake in a moderate oven fifteen minutes. Beat the whites of the 3 eggs with 3 tablespoonfuls of powdered sugar to a stiff froth, heap them over the top of the pudding, and put back in the oven a moment to brown. Serve icy cold. This will fill a two-quart baking dish.

Pine Apple Pudding.

Butter a pudding dish, and line the bottom and sides with slices of stale cake (sponge cake is best), pare and slice thin a large pineapple; place in the dish first a layer of pineapple, then strew white sugar, then more pineapple, and so on until all is used; pour over a small tea cup water, and cover with slices of cake which have been dipped in cold water; cover the whole with a buttered plate, and bake slowly for two hours.

Snow Pudding.

One-half box of gelatine, 2 cups of sugar, 4 eggs, juice of 3 lemons, 1 quart of milk, 1 teaspoonful of vanilla, 1 pint of boiling water. Cover the gelatine with cold water, and let it soak a half hour. Then pour over it the boiling water, add the sugar, and stir until it is dissolved; then add the lemon juice, and strain the whole into a tin basin; place this in a pan of ice water, and let stand until cold. When cold, beat with an egg beater, until as white as snow; beat the whites of the eggs to a stiff froth, and stir them into the pudding. Dip a fancy mould into cold water; turn the pudding into it, and stand in a cold place four hours to harden.

The Sauce.—Put the milk on to boil, beat the yolks of the eggs and a half cup of sugar together until light, and stir them into the boiling milk. Stir, and cook two minutes. Take from the fire, add the vanilla, and turn out to cool. Serve the pudding with the sauce poured around it.

Dandy Pudding.

One quart of milk, 4 eggs, 2 tablespoonfuls of corn starch, one-half cup of sugar, 1 teaspoonful of vanilla. Put the milk on to boil. Moisten the corn starch with a little cold milk, and add to the boiling milk. Stir and boil for five minutes. Beat the yolks of the eggs and

sugar together until light, and add to the boiling milk. Take from the fire, add the flavoring, and pour it into a baking dish. Beat the whites of the eggs to a very stiff froth, add to them 2 tablespoonfuls of powdered sugar, and heap on the top of the pudding; put it in the oven for a few minutes, until a light brown. Serve ice cold.

Cream Chocolate Pudding.

One pint of milk, one-half cup of sugar, 4 eggs, 4 tablespoonfuls of corn starch, 2 ounces of chocolate, 1 teaspoonful of vanilla. Put the chocolate in a saucepan, and stand it over the teakettle to melt; stir until perfectly smooth. Put the milk on to boil in a farina boiler; moisten the corn starch with a little cold water (about a quarter cup), and add it to the boiling milk; cook and stir until thick and smooth. Beat the whites of the eggs to a stiff froth; add the sugar to the milk, then the whites, and beat all well together over the fire. Take from the fire, add the vanilla. Now take out one-third of the mixture, add to it the chocolate; mix well. Dip a plain pudding mould into cold water, put in the bottom of it half the white mixture, then all the dark, and then the remainder of the white. Stand on the ice for three hours to harden. Serve with vanilla sauce poured around it.

Cream Cocoanut Pudding.

Two cups of grated cocoanut, 4 tablespoonfuls of corn starch, 1 teaspoonful of vanilla, 1 pint of milk, 4 eggs, one-half cup of sugar. Put the milk in a farina boiler; moisten the corn starch in a little cold milk, then add it to the boiling milk; stir until smooth. Beat the whites of the eggs to a very stiff froth. Add the sugar to the pudding, then the whites. Beat well over the fire for three minutes. Now add the cocoanut and vanilla, and turn into a mould to harden. Serve with vanilla sauce.

Orange Pudding.

One-fourth pound of macaroons, 1 pint of milk, one-half cupful of sugar, 4 eggs, the rind of 1 and juice of 2 oranges. Put the macaroons in the milk, and soak until soft. Beat the eggs and sugar together until light (do not separate the eggs), then add them to the milk and beat the whole until smooth; then add the orange juice and rind. Pour into a well buttered pudding mould (a small tin kettle will answer),

put on the cover, stand the mould in a pot of boiling water, and boil continuously for one hour. Serve hot with orange sauce.

Lemon pudding may be made the same as orange pudding, using the juice and rind of 1 lemon. Serve with lemon sauce.

Rice Pudding.

To a cup of rice boiled in a custard kettle in a pint of water (seasoned well with salt) until dry, add a pint of milk in which a little corn starch has been dissolved, and boil again; add the yolks of 2 eggs beaten with half a cup of sugar, stir well together, and lastly add the juice and grated rind of 1 lemon. Place in a dish, and bake slowly in the oven; when done, spread over the top the whites beaten with 2 tablespoons sugar, and brown in oven. A cup of raisins may be added just before baking. Or, after boiling the rice with the milk, eggs, and sugar, add a lump of butter and place a layer of the rice, about an inch thick, in a buttered dish sprinkled with bread crumbs, then a layer of peaches (either fresh or canned), repeating until dish is full, leaving rice for the last layer; bake slowly for half an hour, and when done, cover with the beaten whites, as above. Or, after preparing the rice as above, add pineapple, chopped fine, or oranges, or dried cherries; mix thoroughly, and bake and finish as above.

Rice Peach Pudding.

To each cupful of boiled rice stir 1 tablespoonful butter, 2 tablespoonfuls sugar, 1 egg. Butter a pudding dish, put in a layer of the seasoned rice one-half inch thick, then a layer of pared and sliced peaches. Sprinkle with sugar and rice alternately until the dish is full. Bake twenty minutes. Have rice for the last layer. Turn out and serve with vanilla, cream, or any other pudding sauce, or cream and sugar. Canned peaches may be used instead of fresh.

Baked Cranberry Pudding.

Pour boiling water on a pint of bread crumbs; melt a tablespoonful of butter and stir in. When the bread is softened, add 2 eggs and beat thoroughly with the bread. Then put in a pint of the stewed fruit and sweeten to your taste. Fresh fruit of many kinds can be used instead of cranberries. Slices of peaches put in layers are delicious. Serve with sweet sugar sauce.

Rice Snow Balls.

Boil 1 pint rice until soft, in two quarts water with a teaspoon salt; put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of 3 eggs, 1 pint sweet milk, and 1 teaspoon corn starch; flavor with lemon. When cold, pour over the rice balls half an hour before serving. This is a very simple but nice dessert.

Plain Rice Pudding.

One quart milk, one-half teacupful rice. Boil together slowly, stirring occasionally. Twenty minutes before serving add 1 tablespoon sugar and a small piece of butter, and bake twenty minutes. This is wholesome and palatable, and suitable for convalescents. Sliced tart apples may be stirred in the pudding before baking if desired.

Tapioca Pudding.

Half a pound of tapioca, soaked an hour in 1 pint of milk, and boiled till tender; add a pinch of salt, sweeten to taste, and put into a mould; when cold, turn it out, and serve with strawberry or raspberry jam around it and a little cream. Use strawberry sauce.

Delicious Lemon Pudding.

The juice and grated rind of 1 lemon, cup sugar, yolks of 2 eggs, 3 well rounded tablespoons flour, a pinch of salt, 1 pint rich milk; mix the flour and part of the milk to a smooth paste, add the juice and rind of lemon, the cup of sugar, yolks well beaten, the rest of the milk (after having rinsed out the egg with it), line plate with puff paste one-fourth inch thick, pour in custard, bake in a quick oven until done. Beat whites to a stiff froth, add 2 tablespoons sugar, spread over the top, return to oven and brown. Serve with very cold cream; or, for a very nice dish, add whipped cream. This is a rich and not an expensive pudding

Cabinet Pudding.

Butter well the inside of a pudding mould. Have ready a cupful of chopped citron, raisins and currants. Sprinkle some of this fruit on the bottom of the mould, then slices of stale sponge cake; shake over this some spices, cinnamon, cloves and nutmeg, then fruit again and cake, until the mould is nearly full. Make a custard of a quart of milk, 4 eggs, a pinch of salt, 2 tablespoonfuls of melted butter; pour this over

the cake, without cooking it; let it stand and soak one hour; then steam one hour and a half. Serve with wine sauce or a custard.

Peach Rolls.

Stew dried fruit, sweeten, and flavor to taste; make a good baking powder crust, roll very thin, spread fruit on, putting thin slices of butter on the fruit, roll crust up, place in a pan four or five inches deep. To three or four rolls add 1 cup sugar, and a half cup butter; pour in hot water enough to cover them. Bake half an hour.

Apple Rolly Polly.

Peel, quarter and core sour apples, make rich soda biscuit dough (or raised biscuit dough may be used if rolled thinner), roll to half an inch thick, slice the quarters, and lay on the prepared paste or crust, roll up, tuck ends in, prick deeply with a fork, lay in a steamer and place over a kettle of boiling water, cook an hour and three-quarters. Or, wrap in a cloth, tie up the ends and baste up sides, put in kettle of boiling water, and boil an hour and a half or more, keeping the water boiling constantly. Cut across, and eat with sweetened cream or butter and sugar. Cherries, dried fruit, any kind of berries, jelly, or apple butter (with the two last raisins may be added), can be used.

Transparent Pudding.

One cupful butter, 2 cupfuls sugar, 6 yolks of eggs and 3 whites beaten separately, 1 lemon, juice and grated rind, 1 nutmeg, grated, 1 wineglass rose water. Cream the butter and sugar. Beat in the yolks, lemon, spice and rose water; add the beaten whites last. Line two shallow pudding dishes with a rich puff paste and fill with the mixture. Bake. Beat the 3 reserved whites with 3 tablespoonfuls white sugar and a little lemon juice, spread over the top, and brown lightly in a quick oven. Serve cold. These are very nice baked in tart shells. Serve with meringue.

Fig Pudding.

Half pound figs, chopped fine, 2 tablespoonfuls flour, 2 eggs, half grated nutmeg, or 1 cupful candied lemon peel and citron can be added if wished; an improvement. Half pound bread crumbs, 1 cup brown sugar or molasses, 1 cupful suet, chopped fine, 1 teaspoonful cinnamon, half teaspoonful soda, milk sufficient to mix well together. Rub the figs

and sugar to a paste, mix with the bread crumbs, flour and spice, beat the eggs light, add them, together with a little milk; very little will be required if molasses is used. Put the mixture in a buttered mould, tie a thick floured cloth over it tightly, and boil four hours steadily. Serve with or without sauce. Egg, butter or cream sauce will answer, or hard sauce.

Royal Sago Pudding.

Three-quarters of a cupful of sago, washed and put into 1 quart of milk; put it into a saucepan, let it stand in boiling water on the stove or range until the sago has well swelled. While hot, put in 2 tablespoonfuls of butter with 1 cupful of white sugar, and flavoring. When cool, add the well-beaten yolks of 4 eggs, put in a buttered pudding dish, and bake from half to three-quarters of an hour; then remove it from the oven and place it to cool. Beat the whites of the eggs with 3 tablespoonfuls of powdered white sugar, till they are a mass of froth; spread the pudding with either raspberry or strawberry jam, and then spread on the frosting; put in the oven for two minutes to slightly brown. If made in summer, be sure and keep the whites of the eggs on ice until ready for use, and beat them in the coolest place you can find, as it will make a much richer frosting.

The small white sago called pearl is the best. The large brown kind has an earthy taste. It should always be kept in a covered jar or box.

This pudding, made with tapioca, is equally as good. Serve with any sweet sauce.

Chocolate Pudding.

One quart of sweet milk, three-quarters of a cupful of grated chocolate; scald the milk and chocolate together; when cool, add the yolks of 5 eggs, 1 cupful of sugar; flavor with vanilla. Bake about twenty-five minutes. Beat the 5 whites of eggs to a stiff froth, adding 4 tablespoonfuls of fine sugar, spread evenly over the top, and brown slightly in the oven.

Chocolate Pudding.

One quart of milk, 14 even tablespoonfuls of grated bread crumbs, 12 tablespoonfuls grated chocolate, 6 eggs, 1 tablespoonful vanilla, sugar

to make very sweet. Separate the yolks and whites of 4 eggs, beat up the 4 yolks and 2 whole eggs together very light with the sugar. Put the milk on the range, and when it comes to a perfect boil pour it over the bread and chocolate; add the beaten eggs and sugar and vanilla; be sure it is sweet enough; pour into a buttered dish; bake one hour in a moderate oven. When cold, and just before it is served, have the 4 whites beaten with a little powdered sugar, and flavor with vanilla, and use as a meringue.

Cake with Sauce.

Any kind of cake is nice sliced with a rich, hot pudding sauce turned over it. Cake with raisins in, served in this manner is a very good and wholesome substitute for plum pudding, which is a decidedly indigestible dainty. Stale cakes may also be served in this manner.

Blackberry Pudding.

One pint of blackberries boiled tender in 1 pint of water, 1 cupful sugar, 4 level tablespoonfuls corn starch. Rub the corn starch smooth in a little water, salt slightly and stir smoothly into the boiling fruit. Flavor to taste. Serve cold, with cream and sugar if desired. If moulded in small deep cups, each one turned out in a saucer and cream poured around it, the pudding will have a very ornamental appearance. Cinnamon or vanilla are perhaps the best for flavor.

Cherry and Berry Puddings.

These are all delicious, and made in precisely the same manner as blackberry pudding. The fruit may be sweetened to the taste before stirring in the batter.

Pear, Peach and Apple Pudding.

Pare some nice, ripe pears (to weigh about three-fourths of a pound); put them in a stewpan with a few cloves, some lemon or orange peel, and stew about a quarter of an hour in 2 cupfuls of water; put them in your pudding dish, after having made the following custard, 1 pint of cream, or milk, 4 eggs, sugar to taste, a pinch of salt and a tablespoonful of flour; beat eggs and sugar well, add the flour, grate some nutmeg, add the cream by degrees, stirring all the time—pour this over the pears, and bake in a quick oven. Apples or peaches may be substituted. Serve cold with sweetened cream.

Corn Starch Pudding.

One pint sweet milk, whites of 3 eggs, 2 tablespoonfuls corn starch, 3 of sugar, and a little salt. Put the milk in a pan or small bucket, set in a kettle of hot water on the stove, and when it reaches the boiling point add the sugar, then the starch dissolved in a little cold milk, and lastly the whites of eggs whipped to a stiff froth; beat it, and let cook a few minutes, then pour into teacups, filling about half full, and set in a cool place. For sauce, make a boiled custard as follows: Bring to boiling point 1 pint of milk, add 3 tablespoons sugar, then the beaten yolks thinned by adding 1 tablespoon milk, stirring all the time till it thickens; flavor with 2 teaspoonfuls lemon or 2 of vanilla, and set to cool. In serving, put one of the moulds in a sauce dish for each person, and pour over it some of the boiled custard. Or the pudding may be made in one large mould.

To make a chocolate pudding, flavor the above pudding with vanilla, remove two-thirds of it, and add half a cake of chocolate softened, mashed, and dissolved in a little milk. Put a layer of half the white pudding into the mould, then the chocolate, then the rest of the white; or two layers of chocolate may be used with a white between; or the center may be cocoa (made by adding half a cocoanut grated fine), and the outside chocolate; or pineapple chopped fine (if first cooked in a little water, the latter makes a nice dressing), or strawberries may be used.

Corn Starch Pudding with Custard, (Delicious.)

One quart of milk. Take 1 pint when boiling, add 2 tablespoonfuls of corn starch wet smoothly with a little cold milk or water, 1 tablespoonful white sugar, flavor with lemon, and let boil up two or three times. Then stir in the whipped whites of 2 eggs; remove and let cool. Make a custard of the remaining pint of milk and the yolks of the 2 eggs. Cook it in a pail set in a kettle of boiling water. Sweeten to the taste and flavor same as the corn starch. When both are cold pour the custard over the pudding and serve.

The same pudding is delicious with one-half bowlful of whipped cream poured over and around it. Leave the pudding plain and flavor the cream with vanilla. When using the whipped cream make up the whole quart of milk, the entire 2 eggs and twice the quantity of corn starch given, in the pudding itself.

Whipped cream alone served with cake makes a dainty dessert. The corn starch pudding may be poured in small cups that have been previously dipped in cold water, and allowed to cool. Arrange these in a shallow dish, pouring the custard or cream around them.

All boiled corn starch puddings may be moulded in cups and served with any sauce or fruit desired. Jellies of various kinds are nice; also plum, currant or peach marmalade.

Raisin Pudding, Good.

One cup sweet milk, 1 cup butter or chopped suet, 1 cup raisins, 1 cup molasses, 3 cups flour, 2 teaspoons ground cinnamon, 1 teaspoon cloves, 1 teaspoon cream tartar, 2 teaspoons soda.

Fruit Pudding.

Fruit puddings, such as green gooseberry, are very nice made in a basin, the basin to be buttered and lined with a paste, rolling it round to the thickness of half an inch; then get a pint of gooseberries and 3 ounces of sugar; after having made your paste, take half the fruit, and lay it at the bottom of your basin; then add half your sugar, then put the remainder of the gooseberries in, and the remainder of the sugar; on that, draw your paste to the center, join the edges well together, put the cloth over the whole, tying it at the bottom, and boil in plenty of water. Fruit puddings of this kind, such as apples and rhubarb, should be done in this manner.

Suet Pudding.

One cup chopped suet (fine), 2 cups white or brown sugar, 1 cup molasses, 1 cup sweet milk, 2 teaspoonfuls soda, 1 egg, 3 cups flour, 1 cup chopped raisins, add cinnamon and cloves.

Minute Pudding.

One quart of milk, salt, 2 eggs, about a pint of flour. Beat the eggs well; add the flour and enough milk to make it smooth. Butter the saucepan and put in the remainder of the milk well salted; when it boils, stir in the flour, eggs, etc., lightly; let it cook well. It should be of the consistence of thick corn mush. Serve immediately with the following simple sauce, viz.: Rich milk or cream sweetened to taste, and flavored with grated nutmeg.

Rice Dumplings.

One pound of rice, 1 dozen tart apples, 2 quarts of water, sugar and cinnamon. Wash the rice through several cold waters, then boil gently in the water for thirty minutes; drain in a colander. Pare the apples and take out the cores. Fill the spaces from which the cores were taken with sugar and cinnamon. Then cover the apples all over with a thick coating of the boiled rice. Tie each dumpling tightly in a dumpling cloth, and put them in a pot of cold water. Bring the water quickly to a boil, and boil forty minutes. When done, untie the cloth, turn the dumplings out carefully on a large plate. Serve with hard or cream sauce.

Apple Dumplings, No. 1.

One quart of flour, 2 heaping teaspoonfuls of baking powder, 1 large tablespoonful of butter or lard, 1 teaspoonful of salt, one-half pint of milk. Pare the apples and take out the cores with a corer. Put the pot over the fire with just enough water to half cover the dumplings; or, if you are going to steam them, which is much the better way, have steamer over the pot, which should be half full of boiling water. Now put the flour into a bowl, and rub into it the butter or lard, then add the salt and baking powder, mix well, and moisten with the milk, using more or less, as the flour requires to make a soft dough; that is, a dough that will roll out nicely without being sticky. Take the dough out on a baking board, roll it out about a half-inch in thickness; now cut out the dumplings or the covering for the apples with a large round cutter, about the size of a common saucer; put 1 apple in the center of each piece, fill the space from which the core was taken with sugar, and a little cinnamon if you like, and carefully work the dough over the apple. If you boil them, tie each one in a floured cloth, or put them into netted dumpling bags, plunge them immediately into the boiling water, and boil thirty minutes. If you steam, place them on a dinner plate a little smaller than the steamer, stand the plate in the steamer, and steam forty minutes. Serve on the plate on which they were steamed. Serve hot, with hard sauce or sweetened cream.

Apple Dumplings, No. 2.

Ten good-sized potatoes, one-half teaspoonful of salt, one-half cup of milk, 1 tablespoonful of butter. Pare and boil the potatoes; when

done, drain off every drop of water, and stand them on the back part of the fire to dry, then mash and beat them until light; add the salt, butter and milk, and beat again; add gradually sufficient flour to make a dough that will roll out without sticking to the board. Now take the dough and knead it lightly, roll out about a half-inch in thickness, and finish same as apple dumplings, No. 1. These dumplings must be served as soon as done. They can wait, after they are ready to cook, for a half hour or more, then put them on to cook just forty minutes before you are ready to serve them.

These dumplings are delicious baked and served with vanilla sauce.

Baked Apple Dumplings.

Pare, quarter, and core the apples. Make a rich, stiff biscuit dough. Roll and cut in strips, and take 4 pieces of apple for each dumpling and wrap two or three strips of dough around them, pinching the ends together. Put a quart of water in a pudding or baking dish, and 1 cup of sugar, and a small piece of butter. Let it get to boiling on top of the stove. Then place the dumplings in and bake till crust and apples are done.

Apple Cobbler.

Fill an earthen pudding dish two-thirds full of tart, juicy apples, peeled, quartered and cored, and the quarters cut in two. Put in a cup of water, and sprinkle with sugar. Cover with a paste of rich cream biscuit dough, twice as thick as pie paste. Gash it and bake nearly one hour. Serve either warm or cold, and from the dish in which it is baked. Peach cobblers are made similarly.

SAUCES FOR PUDDINGS AND DUMPLINGS.

Wherever wine is found in a rule for sauce, juice of a lemon may be substituted in some cases; in others, a glass of rose water or an extra yolk of an egg.

Creaming butter and sugar for sauces should always be done in an earthen dish with a wooden or silver spoon. Tin or iron discolors.

Sweet cream used as a pudding sauce is one of the most wholesome, as well as most convenient dressings, suitable to almost every pudding, nourishing and agreeable to the invalid as well as the epicure. It cannot occupy too large a place in the culinary department. It may be served plain, or white sugar may be sent round with it. Flavoring is sometimes used.

Sour cream, also sweetened and flavored to taste, is used with some puddings. Whipped cream, also.

Simple Sauce.

One egg beaten thoroughly and stirred into 1 pint of sweetened milk. Flavor with nutmeg. Nice for corn starch pudding, or rice plain boiled, or a simple rice pudding.

Sauce for Plum-Pudding. (*Superior.*)

Cream together a cupful of sugar and half a cupful of butter; when light and creamy, add the well-beaten yolks of 4 eggs. Stir into this 1 wineglass of wine or 1 of brandy, a pinch of salt and 1 large cupful of hot cream or rich milk. Beat this mixture well; place it in a saucepan over the fire, stir it until it cooks sufficiently to thicken like cream. Be sure and not let it boil.

Cider Sauce.

Mix 2 tablespoons butter with an even tablespoon of flour; stir in half a pint of brown sugar, and half a gill of boiled cider; add a gill of boiling water, mix well, let it simmer for a few moments; serve hot.

Cocoanut Sauce.

Two tablespoons butter, cup of sugar, tablespoon of flour, milk of 1 cocoanut, with a small piece grated.

Cream Sauce.

One teacup powdered white sugar, scant half teacup butter, half teacup rich cream; beat butter and sugar thoroughly, add cream, stir the whole into half teacup boiling water, place on stove for a few moments, stirring it constantly; take off, and add flavoring.

Vanilla Sauce.

One pint of milk, yolks of 4 eggs, 2 tablespoonfuls of sugar, 1 teaspoonful of vanilla. Put the milk on to boil in a farina boiler. Beat the yolks and the sugar together until light, then add them to the boiling milk; stir over the fire for two minutes. Take off, add the vanilla, and put away to cool.

Maple Sauce.

One-half pound maple sugar cut in bits and dissolved in one-quarter cupful boiling water. Set over a good fire to melt quickly. Stir in one-half cupful butter, cut in bits. One cupful of maple syrup may be used instead of the sugar. Flavor, if liked, with grated nutmeg. Nice for dumplings, batter-puddings, etc.

Dominion Sauce.

Bring the juice poured from a can of peaches to a boil. Dissolve 1 tablespoonful of corn starch in one-half cupful cold water, add to the juice, boil two minutes and stir in 1 small cupful of sugar. This sauce is served with peach batter pudding, and may be used with any other. The juice of preserved fruit makes nice sauce.

Orange Hard Sauce.

Select a thin orange, cut the skin into six equal parts, by cutting through the skin at the stem end and passing the knife around the

orange to nearly the blossom end; loosen and turn each piece down and remove the orange. Extract juice and mix it with yellow sugar (prepared by dropping a drop or two of "gold coloring" on white sugar while stirring it) till a ball can be formed, which place inside the orange peel, and serve. The "gold coloring" may be omitted. Lemon sauce may be made in the same way.

Pineapple Sauce.

Mix 2 tablespoons butter and 4 heaping tablespoons sugar (some add white of an egg), flavor with pineapple (or any other flavoring), form a pyramid, and with a teaspoon shape it like a pineapple. Or, to a grated pineapple add a very little water, simmer until quite tender, mix with it, by degrees, half its weight in sugar, boil gently for five minutes, and serve.

Strawberry Sauce.

Half teacup of butter, one and a half teacups of sugar, and 1 pint of strawberries mashed till juicy. (Canned berries may be substituted for fresh ones). Beat the butter and sugar to a cream; then stir in the berries and the beaten white of an egg.

Hard Gold Sauce.

One-half cupful of butter creamed with 1 cupful brown sugar; flavor with vanilla. Beat the butter to a cream, and add the sugar. Beat thoroughly. Smooth into shape and grate nutmeg thickly over the top. Keep cool. The yolk of an egg is a very nice addition beaten up with the sauce.

Hard Silver Sauce.

One-half cupful butter creamed with 1 cupful of powdered sugar. Beat part of the juice of a lemon with the sauce, or flavor with lemon extract. The stiffly beaten white of an egg stirred in thoroughly with this is an improvement. The whole egg may be used if not too particular as to the whiteness of the sauce. Keep cool.

Old-Style Sauce.

One pint of sour cream, the juice and finely grated rind of a large lemon; sugar to taste. Beat hard and long until the sauce is very light. This is delicious with cold "Brown Betty"—a form of cold farina, corn starch, blancmange, and the like.

Custard Sauce.

One pint sweet milk, butter size of a walnut, 1 well beaten egg, or the yolks of 2 eggs, 1 teaspoonful of vanilla or almond extract. Melt the butter in the milk, stirring thoroughly. Let cool. Stir this gradually into the egg. Heat over a slow fire until the custard thickens. Sweeten to taste. Remove from the fire and stir until the sugar is dissolved. Serve with corn starch or blancmange. Very nice poured over fresh berries in the absence of cream.

Sugar Sauce.

One coffee cupful of granulated sugar, half of a cupful of water, a piece of butter the size of a walnut. Boil all together until it becomes the consistence of syrup. Flavor with lemon or vanilla extract. A tablespoonful of lemon juice is an improvement. Nice with cottage pudding.

Brandy Sauce.

Four tablespoonfuls of butter, whites of 2 eggs, 1 cup of powdered sugar, 1 gill of brandy, 1 gill of boiling water. Beat the butter to a cream, add gradually the sugar, and beat until white and light; then add the whites one at a time, beating all the while. When ready to serve, add the brandy and boiling water, stand the bowl in a basin of boiling water over the fire, stir until light and creamy, and it is ready for use.

Caramel Sauce.

One cup of granulated sugar, 1 cup of water. Put the sugar into an iron saucepan, stir with a wooden spoon over a quick fire until the sugar melts and turns an amber color, then add the water, let boil two minutes, and turn out to cool.

Peach Sauce.

Four large, mellow peaches, one-half cup of sugar, one-half cup of water, 1 even tablespoonful of corn starch, 1 cup of cream, whites of 2 eggs. Pare and stone the peaches; put them in a saucepan with the water and sugar, stew until tender, then press them through a colander. Put the cream on to boil in a farina boiler; moisten the corn starch in a little cold water, and stir into the boiling cream; stir until it thickens;

then beat into it the peaches and the whites of the eggs beaten to a stiff froth. Stand in a cold place until very cold.

Apricot sauce may be made in the same manner, using canned apricots.

Raspberry Sauce.

Make the same as strawberry sauce.

Gooseberry Cream.

Stew 1 quart of gooseberries with 2 cupfuls of white sugar. When done, strain through a sieve. Make a boiled custard as follows: One quart of milk, 3 eggs, sweeten and flavor to taste, and stir the gooseberries through this. Serve in a deep glass dish. One-half cupful of cream may be whipped and piled over the top if the dish is wished especially nice.

Fruit Creams.

Take any kind of stiff preserves or jam and put in the bottom of a glass dish. Make the snow cream or the Italian cream, and when it is nearly cold turn over the fruit. Serve cold.

Hard Sauce.

One-fourth cup of butter, 1 cup of powdered sugar, 1 teaspoonful of vanilla, whites of 2 eggs. Beat the butter to a cream, add gradually the sugar, and beat until very light; add the whites, one at a time, and beat all until very light and frothy, then add gradually the flavoring, and beat again. Heap it on a small dish, sprinkle lightly with grated nutmeg, and stand away on the ice to harden.

Vinegar Sauce.

One tablespoonful of butter rubbed with 1 tablespoonful of flour, 1 wineglass of vinegar, one-half teacupful of molasses or brown sugar, 1 teacupful of cold water, one-half teacupful of sugar, 1 grated nutmeg, stir until it boils. Serve hot.

Egg Sauce.

One cupful of white sugar, one cupful boiling water or milk. When melted, stir in 2 well beaten eggs. Flavor with lemon or vanilla. Serve immediately.

Fruit Sauce.

Two-thirds of a cupful of sugar, a pint of raspberries or strawberries, a tablespoonful of melted butter, and a cupful of hot water. Boil all together slowly, removing the scum as fast as it rises; then strain through a sieve. This is very good served with dumplings or apple puddings.

Lemon Sauce.

One tablespoonful of corn starch, 1 tablespoonful of butter, one-half cup of sugar, 1 egg, 1 pint of boiling water. Put the corn starch, egg, butter, and sugar into a bowl and beat them well; now pour over them the boiling water, and stir over a fire until thick; take from the fire, and add the juice and rind of 1 lemon. Serve in a boat.

Madeira Sauce.

One tablespoonful of butter, 1 tablespoonful of flour, 1 pint of boiling water, 1 teaspoonful of caramel, one-half cup of sugar, 1 gill of Madeira. Put the butter in a saucepan, and stir until slightly brown, then add the flour, mix until smooth; add the water; stir continually until it boils. Add the sugar and caramel, stand it over boiling water for fifteen minutes, then add the Madeira, and serve.

Jelly Sauce.

One-half cupful of currant jelly, beaten to a smooth batter, 1 tablespoonful of melted butter, 2 tablespoonfuls of powdered sugar, one-half teaspoon nutmeg, one-half cup of boiling water. Beat thoroughly. A little lemon juice may be added if liked. Serve hot. Exceedingly nice.

Whipped Cream Sauce.

Whip a pint of thick sweet cream, add the beaten whites of 2 eggs, sweeten to taste; place pudding in center of dish, and surround with the sauce; or pile up in the center and surround with moulded blanc-mange, or fruit puddings.

Rose Brandy. (For Cakes and Puddings.)

Gather the leaves of roses while the dew is on them, and as soon as they open, put them into a wide-mouthed bottle; when the bottle is full, pour in the best of fourth proof French brandy.

It will be fit for use in three or four weeks, and may be frequently replenished. It is sometimes considered preferable to wine as a flavoring to pastries and pudding sauces.

Lemon Brandy. (For Cakes and Puddings.)

When you use lemons for punch or lemonade, do not throw away the peels, but cut them in small pieces—the thin yellow outside (the thick part is not good), and put them in a glass jar or bottle of brandy. You will find this brandy useful for many purposes.

In the same way keep for use the kernels of peach and plum stones, pounding them slightly before you put them into the brandy.

DAINTY DISHES FOR DESSERTS.

These are light, pleasant dishes for summer, and especially recommended as desserts to follow very heavy dinners. They are far more healthful than pastry—that is, if pastry can be regarded in any healthful light at all.

When floating island or custard, through neglect or by accident, has been cooked too long and curdles, take a bowl full at a time and beat with patent egg beater, and you will never know it has been curdled.

Plain Boiled Custard.

Boil 1 pint of new milk; thicken with 1 tablespoonful flour, rubbed smooth with a little cold milk kept back for the purpose. Let cool partly, add 1 egg well beaten, sweeten to taste; set on the fire again and heat until it thickens, stirring constantly; do not let it boil. Flavor with lemon, almond or vanilla. Stick cinnamon or broken nutmeg may be boiled in the milk and removed before the thickening is added.

Boiled Custard.

Four eggs, 1 quart sweet milk, 3 tablespoonfuls sugar, flavor (see above). Three or four peach leaves boiled in the milk before the eggs are added, is a very delicate flavor. Cool the milk before adding the eggs. Boil in a double boiler or a tin pail set in a kettle of boiling water, stirring constantly. If wished richer, 5 or 6 eggs may be used to 1 quart of milk.

Baked Custard.

One quart of milk, a pinch of salt, 4 eggs, sweeten and flavor to taste. Boil the milk; when cool add the beaten eggs, salt and flavoring. Bake in a pudding dish. Take especial care not to cook too much or it

will whey. To test, sink a spoon in the middle; if the eggs are hard and no whey rises to the surface it is done. Serve cold. If wished richer, 5 or 6 eggs may be used to a quart of milk. If wished very nice this custard may be baked in a pudding dish lined with rich puff paste.

Cup Custards.

Make the custard as above. Butter some custard cups and fill nearly full; set them in a dripping pan and fill it nearly to the top of the cups with boiling water; set in a hot oven for one-half hour. Serve the cups on a custard stand or throw a handsome napkin over a large dish or tray and arrange the cups on it. Serve with ripe fruit and sugar or with preserves, jelly or marmalade. Cup custards may be set in a steamer and steamed.

Snow Custard.

Beat 8 eggs, leaving out the whites of 4. Add a quart of milk and 5 tablespoons sugar. Set the dish in a pan of hot water in the oven and bake. Let cool. Beat the 4 whites to a stiff froth, add 1 cup pulverized sugar and a teaspoon lemon juice. Put over the top in heaps, but do not let them touch each other.

Baked Cocoanut Custard.

Grate as much cocoanut as will weigh a pound. Mix half a pound of powdered white sugar with the milk of the cocoanut, or with a pint of cream, adding 2 tablespoonfuls of rose water. Then stir in gradually a pint of rich milk. Beat to a stiff froth the whites of 8 eggs, and stir them into the milk and sugar, a little at a time, alternately with the grated cocoanut; add a teaspoonful of powdered nutmeg and cinnamon. Then put the mixture into cups, and bake them twenty minutes in a moderate oven, set in a pan half filled with boiling water. When cold, grate loaf sugar over them.

Lemon Custard.

Three eggs, 1 tablespoonful butter, 2 tablespoonfuls corn starch, three-quarters cupful of sugar, 2 cupfuls of water, 1 large lemon. Beat the yolks of the eggs, the butter and sugar together. Mix the corn starch with a little of the water. Stir all together and cook as for boiled custard. Remove from the stove and stir the beaten whites in lightly. The eggs may be beaten together if there is any haste. Pour in a large

pudding mould to cool, or in cups, and turn out. It may be served with sweet cream and sugar, or alone.

Orange Custard.

Make same as lemon custard substituting 1 orange.

Bird's Nest Custard.

Peel and core enough nice tart apples to fill a pudding dish; fill the openings with sugar; pour over all a little water and cook until tender. Make a custard sufficient to cover the apples in the dish in the proportion of 2 eggs to a pint of milk. Sweeten to taste, and flavor with nutmeg. Bake till the custard sets.

Cream Custards.

One pint of sweet cream, mixed with 1 pint of milk, 3 tablespoonfuls of sugar, 4 well beaten eggs. Flavor with nutmeg, lemon, rose or vanilla. Bake in cups, setting them in a pan of boiling water. It can be baked in one large dish.

Tapioca Custard.

Four tablespoonfuls of tapioca, soaked over night in 1 pint of cold water; in the morning add 1 quart of milk. Put over the fire and let boil up. Then stir in the 3 egg yolks and 1 cupful sugar. Salt and flavor. Turn into a dish and frost with the whites of the eggs beaten stiff with a tablespoonful of sugar. Serve cold.

Farina Custard.

Mix a tablespoonful of sea moss farina with a little cold milk; then add 1 quart of pure milk and one-half teacupful of powdered sugar. Heat slowly in an enameled saucepan. Boil fifteen minutes, stirring briskly. Flavor to taste, and pour in a pudding dish. Then make a custard of the yolks of 4 eggs and the whites of 2, well beaten together, 3 tablespoonfuls of sugar and 1 quart of sweet milk. Cook the custard and pour, when both are cold, over the farina. Whip the whites of 2 eggs to a stiff froth with 1 tablespoonful of sugar, and pour over the custard. A beautiful dish.

Mottled Custard.

Beat the yolks of 6 eggs and stir into 1 quart of boiling milk. When thickened, stir in the whites of the eggs beaten to a stiff froth

with 3 tablespoonfuls of powdered sugar. Flavor with rose or lemon, and continue stirring until the custard becomes thick and lumpy. Serve in custard cups, or otherwise.

Charlotte Russe, Plain.

One cupful thick whipped cream, 1 cupful rich sweet milk, 1 ounce gelatine, 1 cupful pulverized sugar, 3 whites of eggs, well beaten, flavor with vanilla or almond extract. Dissolve the sugar and gelatine in the milk, stirring continually. Keep hot, but do not let boil; pour into a dish set in ice water. When nearly cold enough to harden pour in half the cream and beat ten minutes. Whip the 3 egg whites and stir in, beating five minutes longer. Flavor. Fill the dish or mould with slices of sponge cake or lady fingers; pour in the prepared cream. Beat the remaining half cupful of cream and spread over the top. Cool on ice, if convenient. If in a mould it will turn out nicely. This may be made without cream, but is not as rich. In this case the whites of 2 more eggs must be sweetened, whipped stiff, flavored and spread over the top; grated cocoanut sprinkled over this will be an improvement, and spoonfuls of jelly dotted over all beautify what is at once a plain, delicious, economical and ornamental dish.

Charlotte Russe, Extra.

Have a glass dish ready, lined with slices of sponge cake or lady cake. Dissolve one-third box of gelatine in one-half pint of rich sweet cream; place the saucepan in a vessel of hot water—not boiling—and stir until it is dissolved. Sweeten this with one-half cupful of white sugar. Put one and one-half pints of rich cream in a large bowl. Flavor with vanilla or orange extract, or both. Set the bowl in a pan of ice water or snow. When well chilled whip thoroughly with an egg beater. Add, if wished, the well beaten whites of 2 eggs and whip again; they will give the cream a little more consistence and make it a little richer. Pour the dissolved gelatine and milk into a broad, shallow dish, stirring all the time to prevent lumps. When it is nearly cold stir the whipped cream in slowly; pour it into the dish containing the cake, and set away to cool, on ice if possible; one-half pint of cream may be reserved, whipped to a froth, and spread over the top. The cream may be whipped while the gelatine is cooling.

Apple Charlotte.

Pare, core, and slice 12 tart apples. Stew soft, sweeten well, and if not smooth enough rub through a colander. Set over the fire and stir in the yolks of 3 eggs. As soon as thoroughly hot (it must not boil) turn into a bowl. When cool whip in the beaten whites of the eggs mixed with 1 tablespoonful of white sugar. Line glass dish with sliced sponge cake or lady fingers; pile the apple within it; set on ice until wanted. The top may be covered with macaroons neatly fitted.

Banana Charlotte.

Line the sides of a quart mould with sliced sponge cake, and the bottom with sliced bananas, two layers deep. Fill the mould with stiff whipped cream. Set aside on ice until wanted. Remove carefully from the mould and serve. The filling may be Bavarian cream if liked.

Fruit Charlotte.

Place in a glass dish a layer of sliced sponge cake or any delicate plain cake. Dip each slice in sweet cream or rich milk. Make a boiled custard in the proportion of 1 quart of milk, 4 yolks of eggs and three-fourths cupful of sugar; flavor to taste. Put a layer of ripe strawberries, raspberries, blackberries or sliced peaches well sugared, and alternate with cake until the dish is filled. When the custard is cold pour over the whole. Beat the whites of the eggs to a stiff froth; sweeten, flavor and heap over the top.

Chocolate Meringue.

Dissolve 2 tablespoonfuls of corn starch in 1 tablespoonful of milk or water. Grate 2 tablespoonfuls of chocolate into a saucepan and add to it 1 pint of milk; stir until perfectly smooth. (An earthen dish is nice for such preparations unless cooked in double boiler: they are not so apt to burn as in tin). When it is scalding hot pour in the corn starch and stir until it thickens; then add the yolks of 2 eggs beaten with 2 tablespoonfuls of sugar, and stir until well thickened. Let cook a minute, flavor with 1 teaspoonful vanilla, and pour in a glass dish. Just before serving, when it has cooled perfectly, cover it with a meringue made of the whites of eggs beaten stiff with 2 tablespoonfuls of white sugar and a few drops of vanilla. This may be made with 1 egg, but is not quite as rich.

Hen's Nest.

Use plain blancmange recipe on corn starch package. Take half a dozen or a dozen egg shells and fill with the blancmange while warm. When cold, take out of the shells and place in a glass dish. Cut small strips of lemon peel and boil in a clear syrup till tender. Place them around the egg forms, and make a boiled custard and pour over all.

Cherry Tapioca.

One and one-half pounds of sour cherries, 1 cup of tapioca, sugar to taste. Wash the tapioca through several waters, then cover with cold water, and soak over night. In the morning, put it on the fire with 1 pint of boiling water, simmer slowly until the tapioca is perfectly clear.

Stone the cherries, stir them into the boiling tapioca, sweeten to taste. Take from the fire, turn into the dish in which they are to be served, and stand away to cool. Serve very cold, with sugar and cream. This will serve eight persons.

Orange Tapioca.

One cup of tapioca, 1 dozen sour oranges, sugar to taste. Make and serve the same as cherry tapioca.

Peach Tapioca.

One cup of tapioca, 1 quart can or a quarter-peck of stewed peaches, sugar to taste. Make and serve the same as cherry tapioca.

Raspberry Tapioca.

One cup of tapioca, 1 quart of raspberries, sugar to taste. Make and serve the same as cherry tapioca.

Strawberry Tapioca.

One cup of tapioca, 1 quart of strawberries, sugar to taste. Make and serve the same as cherry tapioca.

Quaking Custard.

One-half box of gelatine, 5 eggs, 1 teaspoonful vanilla, one and one-half pints of milk, one-half cup of sugar, one-fourth cup of powdered sugar. Cover the gelatine with cold water and soak a half hour. Put the milk on to boil. Beat the yolks of the eggs and the half cup of sugar together until light, then stir into the boiling milk; add the gelatine,

and stir over the fire for a minute to thicken. Take from the fire, add the vanilla, pour in a mould, and stand away to harden. When ready to serve, beat the whites to a foam, then add gradually the powdered sugar, beating all the while. After all the sugar is added, beat until it will stand alone. Turn the pudding carefully from the mould, heap the whites around it, and serve. This will serve eight persons.

BLANC MANGE.

Rules used in the cooking of custards will be found applicable to the preparation of blanc mange.

Blanc mange is made of a great variety of materials, such as arrow-root, gelatine, farina, corn starch, etc., and may be served with cream, or various sauces, preserves, or diluted fruit jellies. Whipped cream is a very delicious accompaniment. Boiled custard is preferred as sauce by many. Cream and sugar with plum jelly is extra nice. Plum jelly is always nice for blanc mange or corn starch.

Moulds of various kinds are used. One of the most ornamental is a grooved cake tin with a tube in the center. Whipped cream or ornamental froth can be filled in this opening and heaped around the outer edge. Moulds where gelatine is used should be dipped in hot water before using and not wiped, that the contents may turn out easily. For corn starch this is not necessary.

Ornamental Froth for Blanc mange or Creams.

Beat the whites of 4 eggs to a froth with 1 tablespoonful of sugar. Stir in one-half pound of preserved raspberries, strawberries or cranberries. Beat well together and turn around blancmange or creams.

Tapioca Blanc mange.

One-half pound tapioca, soaked in 1 cup of cold water four hours or over night. Add 1 pint of milk, one-quarter cupful sugar, 2 teaspoonfuls vanilla or almond extract, a pinch of salt. Heat the milk and stir in the soaked tapioca, add sugar and salt, boil slowly fifteen minutes, stirring constantly, remove from fire, and beat until nearly cold. Flavor and pour into moulds previously dipped in cold water. Turn out and serve with sweet cream, boiled custard, or cold cream sauce.

Sago Blanc mange.

Same as tapioca, substituting sago for tapioca.

Cornstarch Blanc mange.

One pint of milk, 2 tablespoonfuls corn starch, 3 tablespoonfuls sugar, pinch of salt, flavoring. Boil the milk with the sugar in it, mix the corn starch with a little extra cold milk, or water, stir in the boiling milk and let cook a minute or two. Remove from the fire and beat in the butter to whiten it. Pour in moulds to cool. Turn from the moulds when cold and serve with sweetened cream. Cold cream sauce or diluted fruit jelly. A couple of peach leaves boiled in the milk gives a delicate flavor. One egg, beaten separately, may be added if wished. Stir the stiffly beaten white in the blanc mange after removing from the fire. If the egg is used omit the butter.

Farina Blanc mange.

One quart new milk, one-half spoonful salt, 4 tablespoonfuls farina, 2 tablespoonfuls sugar. Heat the milk to boiling point in a double boiler, or pail set in a kettle of boiling water. Mix the farina with a little cold milk or water, stir in, add other ingredients and boil fifteen minutes, stirring constantly. Pour into moulds wet in cold water. Serve with any desired accompaniment.

Cream Fruit Blanc mange.

One quart of raspberries, strawberries or blackberries, one-half package Cox's gelatine, soaked one hour in one-half cupful water, 1 large cupful white sugar, 1 pint sweet cream; rich milk will do, one-half cupful boiling water. Crush the berries to extract the juice, and stir into this the soaked gelatine and the sugar. Pour in the one-half cupful boiling water, stir thoroughly, strain, and mix with it the pint of cream; turn in a mould; set in a cool place, on ice if possible, to form. Take from the mould and serve plain, or with whipped sweet cream; or use a grooved cake tin with a tube for a mould, and fill the opening left by the tube with the cream, or pass around with it cold boiled custard in a glass pitcher. Cold cream sauce or sweetened cream may also be used.

Quince Blanc mange.

One ounce isinglass dissolved in 1 pint juice of quinces; add 8 tablespoons sugar; stir over the fire twenty-five or thirty minutes; skim;

pour the jelly over one-half pint good cream, stirring till cool; pour into mould wet with cold water.

Blanc mange in Colors.

Make a plain corn starch blanc mange, and also a fruit blanc mange. When cold pour into a mould, wet with cold water a layer of the white. As soon as this is firm pour in an equal quantity of the dark. Let this stiffen, and repeat until the mould is filled. Let stand in a cold place until thoroughly set. Turn out in a glass and serve with whipped cream, or cream and sugar.

CREAMS.

Raspberry Cream.

One pint red raspberries, one-half package gelatine soaked in one-half cupful cold water, 1 cupful powdered sugar dissolved in 1 cupful boiling water, 1 pint whipped cream, whites of 4 eggs. To this add the soaked gelatine, stir, and set aside to cool. Beat the whites of the eggs stiff, and when the jelly is growing firm whip this into the frothed whites. Stir in the berries and turn into any mould, plain or fancy. Turn out on an ornamental glass plate and heap the freshly whipped cream about it.

Strawberry Cream.

Make in the same manner as the raspberry cream given above.

Vanilla Cream.

Half box gelatine soaked in 1 quart milk one hour. Set on the fire, add the yolks of 3 eggs, beaten with 1 cup sugar. Heat to boiling, flavor with 1 teaspoon vanilla, and turn into a mould.

Velvet Cream.

One pint sweet cream, 1 ounce gelatine, 3 tablespoons sugar. Dissolve the gelatine in warm water. Whip the cream to a stiff froth. Pour the gelatine in, while whipping. Sugar and flavoring should be with the cream. Pour into a mould.

Duchess Cream.

One pint tapioca covered with water over night. Drain off in the morning and cover with hot water. Let simmer until it becomes clear.

stirring all the time. Add juice of 2 lemons, one-half can chopped pine-apple, 2 cups sugar, and the beaten whites of 2 eggs. Let get cold and serve with cream.

Gooseberry Cream.

A pint of gooseberries put into a jar, cover and set in a vessel of boiling water. When tender, put through a sieve. Add a cup of white sugar and a pint of cream. Whisk quickly until it thickens. If you have no cream, use milk and 1 egg. Make it a couple of hours before it is wanted, and keep it in a cool place. Serve in a glass dish.

Winter Snow Cream.

Sweeten 1 pint of cream very sweet; flavor with lemon or vanilla. Let stand till very cold. When ready for dessert beat new fallen snow into the cream until it is stiff enough to stand alone. Serve immediately. Very rich milk may be used as a substitute, but is not as nice.

Whipped Cream.

Take a pint of cream, 2 tablespoonfuls sugar, flavor with one-half teaspoonful lemon extract, and whip with an egg whip. Stop for a minute, and remove the froth with a spoon to a sieve. Repeat, and stop again, to remove the froth, until all has set that can be raised. Set the sieve in a cool place until the whipped cream is wanted. Use it for Charlotte russe, or Vienna coffee.

Syllabub.

Put 1 pint cream in a custard kettle. Stir it one way gently until it thickens, and add, while stirring, 4 tablespoonfuls powdered sugar, juice of 2 lemons, grated rind of 1 lemon, and the stiffly beaten whites of 2 eggs. Serve in glasses, and leave some of the syllabub to whisk into froth for tops of glasses.

Peach Cream.

Take 2 quarts peaches, pare, cut in two, and sprinkle lightly with sugar. Set a quart milk over hot water, after it has stood for 2 hours, with 1 large spoon tapioca soaking in it. When it comes to a boil, add the yolks of 2 eggs, 2 spoonfuls sugar, pinch of salt. Stir well, and when cooked pour over the peaches. Beat the 2 whites of eggs to a stiff froth with 2 tablespoonfuls sugar. Spread over the top. Serve cold.

Orange Cream, No. 1.

Take 6 oranges, grate the peel into 3 cups of hot water, and beat the juice and pulp with 4 eggs; sweeten the liquid, pass it through a strainer, then simmer all together until it becomes of the consistence of cream, and pour into glasses.

Orange Cream, No. 2.

Yolks 3 eggs, 1 pint cream, one-half pound powdered sugar, 1 orange, juice, and grated rind. Mix thoroughly, heat and stir till cold.

Oriental Cream.

Half a box of gelatine, dissolved in pint water. Add the juice of 1 lemon and 1 cup sugar. When dissolved thoroughly, pour into a mould or large glass dish. Make a boiled custard of 1 quart milk, yolks of 4 eggs, and flavor with lemon. Let get cold and pour over the jelly. Beat the whites to a stiff froth; spread over all. Heat a shovel and hold over to brown slightly. To be eaten cold.

Princess Cream.

Half package gelatine in 1 cup cold water, half an hour. Add 2 cups sugar and 3 cups boiling water. Let dissolve perfectly and set on ice to cool. When nearly congealed, put it in a preserve dish by spoonfuls and peel and slice 3 large oranges and put in layers with the gelatine. It should be cold enough to hold the slices in place. This will serve eight persons.

Coffee Bavarian Cream.

One-half box gelatine, one-half pint of milk, 1 pint of cream, 1 teaspoonful of vanilla, 1 cup of sugar, 1 cup strong boiling coffee. Cover the gelatine with cold water and let it soak for a half hour; then pour over it the boiling coffee; add the sugar, and stir until it is dissolved; then strain into a tin basin; let stand until cool. While it is cooling, whip the cream. When cool, add first the milk, and then the whipped cream; stir carefully until thoroughly mixed, turn into a mould, and set away to harden.

Caramel Bavarian cream may be made as above, using 1 pint of milk, 2 tablespoonfuls of caramel, and a gill of sherry instead of the coffee.

Chocolate Bavarian Cream.

One pint of milk, 1 pint of cream, one-half cup of sugar, one-half box of gelatine, 2 ounces of chocolate, 1 teaspoonful of vanilla, one-half cup of water. Cover the gelatine with the water, and let soak half an hour. Whip the cream, grate the chocolate, put the milk on to boil; when boiling, add the chocolate and gelatine, stir until dissolved. Take from the fire, add the sugar and vanilla, then turn into a tin basin to cool; stir continually until it begins to thicken, then add the whipped cream. Stir carefully until thoroughly mixed, then turn into a mould to harden. Served with whipped cream around the base.

American Cream.

One-half box of gelatine, one and one-half pints of milk, 1 cup of sugar, juice and rind of 1 lemon. Cover the gelatine with a half cup of cold water, and soak a half hour. Put the milk on to boil in a farina boiler, add the gelatine to it, stir until dissolved, strain, take from the fire, and stand aside to cool. When cold, add the sugar and lemon, stir well, turn into a mould, and stand away to harden. Serve with cream or vanilla sauce. This will serve eight persons.

Fried Cream.

One pint of milk, yolks of 3 eggs, one-quarter of a nutmeg, grated, 1 tablespoonful of corn starch, one-half cup of sugar, 1 teaspoonful of vanilla, 4 tablespoonfuls of flour. Put the milk on to boil in a farina boiler, moisten the flour and corn starch in a little cold milk, then add it to the boiling milk. Stir and boil five minutes. Now add the sugar, nutmeg, and the yolks of 3 eggs well beaten. Let cook 1 minute; take from fire and add flavoring. Turn into a square mould, and stand in a cold place for four or five hours. Then sprinkle some bread crumbs on a baking board, turn the cream out on them, and cut it into squares. Dip them first in beaten egg, then in crumbs, and fry in boiling fat. Serve with powdered sugar sifted over.

Hamburg Cream.

Five eggs, 2 lemons, one-half pound of sifted sugar. Beat the yolks with the juice and grated rind of the lemons, also the sugar; put it on the fire, and let it come to a boil, then add hastily the whites of the eggs beaten stiff. Stir all well together; take immediately off the fire and

put in glasses. In making this, always use a farina boiler. This recipe will fill eight glasses.

Italian Cream.

One quart of milk, one-half box of gelatine, one-half cup of sugar, 4 eggs, 1 teaspoonful of vanilla, one-half cup of cold water. Cover the gelatine with the cold water, and soak a half hour. Put the milk on to boil in a farina boiler. Beat the yolks of the eggs and sugar together until light, then stir them into the boiling milk; stir over the fire a half minute; take from the fire, add the gelatine and vanilla, and stand aside to cool. When slightly cool, not stiff, add the whites of the eggs beaten to a stiff froth, turn into a mould, and stand away in a cool place to harden.

This is sufficient to fill a mould holding one and a half quarts, and will serve nine people.

Snow Pyramids.

Beat the whites of 6 eggs to a stiff froth. Add 1 cupful of currant, or any other jelly, and whip together again. Fill the required number of saucers half full of cream, and drop in the center of each one a little pyramid of the whipped jelly and eggs. Whipped cream may be used instead of liquid cream in the saucers.

DAINTY DISHES.

Apple Snow.

Take perfectly smooth tart apple sauce beaten to a cream, or the pulp scraped from baked tart apples and beaten smooth. Sweeten well, and to every large cupful add the beaten white of an egg. Beat all together thoroughly with an egg beater until it is as light as possible. This is nice for dessert with cake, or for tea, or invalids.

Apple Trifle.

Twelve apples, sliced; stew to a pulp, beat fine and sweeten well. Add the juice of 1 lemon, and a part of the grated yellow rind. Beat the whites of 4 eggs to a stiff froth, and whip in with the apples. The lemon can be omitted.

Custard.—One and one-half pints of rich milk, 1 large cupful sugar, yolks of 4 eggs. Boil until it thickens. When perfectly cold pour over

the apples. They must be stiff to prevent rising in the custard. Lastly, whip one-half pint of rich cream perfectly light and lay over all. Can be made without the cream. Delicious either way.

Moulded Apple.

Boil 1 pound of loaf sugar in 1 pint of water five minutes. Add 2 pounds of tart apples prepared as for sauce. Let boil until the mixture grows thick. Add the grated rind and the juice of 1 lemon, or flavor with lemon extract. Press into moulds that have been dipped in cold water, and not wiped. When the moulded apple is turned out ornament by sticking blanched almonds over it. Pour whipped cream or soft custard around it. Compared with apple trifle, moulded apple will be cheaper when eggs are scarce.

Banana Dessert.

Slice bananas and pour over them whipped cream, sweetened and flavored with vanilla; 1 tablespoonful of gelatine dissolved in a little water and whipped into the cream, gives some consistency. Serve with sponge cake.

Peach Dessert.

Slice peaches; leave a few hours in sugar; scald and allow to cool. Make a thick sweet custard and turn over them when both are cold. The result will be a delicious dessert.

Trifle.

A pint of strawberries or any other fresh fruit in a glass dish. Sprinkle with sugar. Put a layer of macaroons over them. Pour over a custard made of 1 quart fresh milk, yolks of 8 eggs, one-half cup sugar, scalding hot. When cold, place the beaten whites with half a cup of sugar on top, or whipped cream may be used instead. Dots of currant jelly improve the looks of it.

Angels' Snow.

One dozen sweet oranges, 1 cup of sugar, 1 cocoanut. Pare and grate the cocoanut. Peel and cut the oranges in small pieces, taking out all the seeds. Put a layer of the oranges in the bottom of a pretty glass dish, sprinkle with sugar, then a layer of cocoanut, then another layer of oranges, sugar, and so on, until the dish is full, having the last layer cocoanut. Let stand one hour, and it is ready to serve.

Apple Charlotte.

Six large apples, one-half box of gelatine, 1 pint of cream, sugar to taste. Pare and steam the apples until tender, then press them through a colander and add the sugar. Cover the gelatine with cold water and soak a half hour, then add it to the hot apples; stir until dissolved. Now pour this into a tin basin, and stand the basin in a pan of ice water, and stir continually until the mixture begins to thicken; then add quickly and carefully the cream, whipped. Turn in a fancy pudding mould, and stand in a cool place to harden. This will serve eight persons.

Orange Float.

One quart of water, 1 cup of sugar, juice and pulp of 2 lemons, 5 sweet juicy oranges, 4 tablespoonfuls of corn starch. Put the water on to boil. Moisten the corn starch with a little cold water, then stir it into the boiling water, and cook slowly for ten minutes, stirring constantly. Take from the fire, add the sugar, lemon juice and pulp. Cut the oranges into small pieces, remove the seeds, pour the boiling corn starch over them, and stand away to cool. Serve cold, with sugar and cream. This will serve eight persons.

Floating Island.

One quart of sweet milk; boil. Stir in the beaten yolks of 6 eggs, 2 tablespoonfuls of white sugar and flavor with vanilla, lemon, rose or almond. Stir until it thickens. Pour into a wide shallow dish. Beat the whites of the eggs to a stiff froth, sweetening and flavoring slightly. Spread the frothed eggs smoothly over the boiling hot custard (doing it in this manner cooks the whites sufficiently without the trouble of setting them over boiling water). Grate loaf sugar over the top, and sprinkle grated cocoanut over that. This last is not necessary, but is a great improvement. Spoonfuls of jelly or jam may be scattered over the top. Set the dish in a pan of ice water and serve cold as possible. This rule may be made with 4 eggs to the quart in place of 6, but is not so rich. Serve with cake for tea or lunch.

Jelly Kisses.

Kisses, to be served for dessert at a large dinner, with other suitable confectionery, may be varied in this way: Having made the kisses, heap them in the shape of half an egg, placed upon stiff letter paper, lining the

bottom of a thick baking pan; put them in a moderate oven until the outside is a little hardened; then take one off carefully, take out the soft inside with the handle of a spoon, and put it back with the mixture, to make more; then lay the shell down. Take another and prepare it likewise; fill the shells with currant jelly or jam; join two together, cementing them with some of the mixture; so continue until you have enough. Make kisses, cocoanut drops, and such like, the day before they are wanted.

This recipe will make a fair-sized cake basket full. It adds much to their beauty when served up, to tint half of them pale pink, then unite white and pink. Serve on a high glass dish.

Cocoanut Macaroons.

Make a "kiss" mixture, add to it the white meat, grated, and finish as directed for "kisses."

Jelly Fritters.

Make a batter of 3 eggs, a pint of milk, a pint bowl of wheat flour or more, beat it light; put a tablespoonful of lard or beef fat in a frying or omelet pan, add a saltspoonful of salt, making it boiling hot, put in the batter by the large spoonful, not too close; when one side is a delicate brown, turn the other; when done, take them on to a dish with a d'oyley over it; put a dessertspoonful of firm jelly or jam on each, and serve. A very nice dessert.

Dessert Puffs.

Puffs for dessert are delicate and nice; take 1 pint of milk and cream each, the whites of 4 eggs beaten to a stiff froth, 1 heaping cupful of sifted flour, 1 scant cupful of powdered sugar, add a little grated lemon peel, and a little salt; beat these all together till very light, bake in gem pans, sift pulverized sugar over them, and eat with sauce flavored with lemon.

Lemon Jelly.

To a package of gelatine add a pint of cold water, the juice of 4 lemons and the rind of 1; let it stand one hour, then add 1 pint of boiling water, a pinch of cinnamon, 3 cups of sugar; let it all come to a boil; strain through a napkin into moulds; set away to get cold. Nice poured over sliced bananas and oranges.

Almond Macaroons.

Half a pound of sweet almonds, a coffee cupful of white sugar, the whites of 2 eggs; blanch the almonds, and pound them to a paste; add to them the sugar and the beaten whites of eggs; work the whole together with the back of a spoon, then roll the mixture in your hands in balls about the size of a nutmeg, dust sugar over the top, lay them on a sheet of paper at least an inch apart. Bake in a cool oven a light brown.

Salted or Roasted Almonds.

Blanch half a pound of almonds. Put with them a tablespoonful of melted butter and 1 of salt. Stir them till well mixed, then spread them over a baking pan and bake fifteen minutes, or till crisp, stirring often. They must be bright yellow brown when done. They are a fashionable appetizer, and should be placed in ornamental dishes at the beginning of dinner, and are used by some in place of olives, which, however, should also be on the table, or some fine pickles may take their place.

Chocolate Macaroons.

Put 3 ounces of plain chocolate in a pan and melt on a slow fire; then work it to a thick paste with 1 pound of powdered sugar and the whites of 3 eggs; roll the mixture down to the thickness of about one-quarter of an inch; cut it in small, round pieces with a paste cutter, either plain or scolloped; butter a pan slightly, and dust it with flour and sugar in equal quantities; place in it the pieces of paste or mixture, and bake in a hot but not too quick oven.

Cream Cheese.

Take 1 quart of thick sour cream; mix 1 level tablespoonful of salt. Tie in a piece of muslin and hang in a cool place to drip for three days.

English Cream Cheese.

Take 1 quart of cream; if not desired very rich add 1 pint of milk. Set the dish in hot water and warm the cream almost to boiling point. Remove and add 1 tablespoonful of rennet; let stand till thick, then break slightly with a spoon and tie in a thick cloth, press lightly with a weight for one-half day, tie in a finer cloth, rub powdered salt over the cloth, and hang up for a day or two.

Dutch Cheese or Cottage Cheese.

Set a pan of curdled milk on the back of the stove and let heat slowly; boiling will toughen the curd. When the curd is separated from the whey take off, pour into a bag or piece of muslin and hang on a nail to drip until next day. Chop up the ball of curd and work smooth with salt, pepper and cream or butter to taste. Mix with the hands and make into small balls, or press in a dish and slice off to serve.

Apple Puffs.

One pint of milk, or part milk and part water, 2 beaten eggs, 2 teaspoonfuls baking powder; salt. Make a batter rather thicker than griddle cakes. If water is used, put in a spoon of melted butter. Pare, core and chop apples fine. Half fill buttered cups with the chopped apple, pour in the batter till two-thirds full. Set in steamer, and steam about one hour. Serve hot with cream and sugar flavored, or liquid sauce.

Peach Pandowdy.

One quart canned peaches. Pour into two-quart basin. Make a batter of 1 cup milk, 1 egg, butter size of an egg, melted, 2 teaspoonfuls baking powder, flour to make thick enough to roll out. Cover over the peaches. Put paper over. Bake till the crust is done. Eat with vanilla sauce.

SHORT-CAKES.

Strawberry Short-Cake.

One quart of flour, 3 teaspoonfuls of baking powder, two-thirds cupful of butter, milk or water to mix soft. Divide into two or three equal parts and roll out according to the size of baking tin. Place each layer in the tin; spread melted butter between them only, putting none on the last layer. When baked the layers will separate easily.

Short cake may be made after any other rule, with sour milk, soda, etc., but baking in layers will be found an improvement. Spread on each layer strawberries and sugar, lay on the upper crust and pour over all any juice that may be left. This will be improved by serving with sweetened cream. Berries of any kind—cherries, sliced peaches or

stewed apples, may be served in the same manner. Cut through all the layers in serving. Some cooks roll the dough thin and bake in layer cake tins. If not very thick several must be used. Unless there is an extra amount of shortening in the cake each layer must be buttered before covering with the berries.

Cream Raspberry Short-Cake.

One pint of rich sour cream, 1 teaspoonful of soda, pinch of salt, flour enough to make a soft dough. Roll to the thickness of an inch and a half; bake, separate and butter; or, better still, make four layers, spreading each one with butter. Bake in a deep tin, layer upon layer. Sweeten the berries well between the crusts, covering each layer of fruit with whipped sweet cream Cover the top with the whipped cream, and dust with powdered sugar.

Peach Short-Cake.

Make a plain baking powder crust; bake in two tins; butter each side well and alternate the layers of crust with sliced and sugared peaches. Cover the top crust with a thick dashing of powdered sugar. Serve with sweetened cream.

Cranberry Short-Cake.

This can be made in the same manner, having the fruit thoroughly stewed and sweetened. Spread between the layers of crust thickly. Reserve the extra juice to serve as sauce.

Apple Short-Cake.

Mix a stiff batter as for biscuit. Put in a deep pie tin with a spoon; bake separate, butter well, and fill with a thick layer of very nice tart apple sauce. Sprinkle with sugar.

Orange Short-Cake.

One quart of flour, 1 egg, well beaten, one-half cupful of butter, 1 tablespoonful of sugar, 3 teaspoonfuls of baking powder, milk for a soft dough. Roll one-half inch thick, bake in round tins in a quick oven.

Filling.—Roll 3 large oranges and 1 lemon; press the juice into a bowl. Remove the peel, chop all the pulp fine, and add to the juice, with 1 cupful of granulated sugar.

Sweet Short-Cake.

One cupful of powdered sugar, 1 tablespoonful of butter, 3 eggs, 1 cupful of flour, sifted with 1 teaspoonful of baking powder, 3 tablespoonfuls of cream.

Bake in jelly cake tins. When done lay one upon the other, sprinkling each with powdered sugar. Cut through the layers as for a pie; serve in saucers with sweetened cream poured over it.

Lemon Short-Cake.

Make a rich short cake. Bake in jelly cake tins; let cool and spread with the lemon filling for lemon layer cake. Dust sugar over the top and serve.

Jelly Short-Cake.

Can be made in the same way, substituting jelly for lemon butter.

Epicurean Short-Cake.

Prepare a short cake as for sweetened short cake. When cold put strawberries and sugar between each layer, and over the top. Serve with cream and powdered sugar.

ICE CREAMS AND ICES.

To make good ice cream, use only the best materials. Avoid gelatine, arrowroot, or any other thickening substances. Good, pure cream, ripe fruit, or the best canned in winter, and granulated sugar, make a perfect ice cream. Next, get a good freezer, one working with a crank, and double revolving dasher, making a triple motion.

Fruit and fruit flavorings should be added to the cream after the latter is frozen. The best ice cream is made by first scalding the cream and dissolving the sugar in it while hot. When raw cream is frozen, the flavoring is not so prominent, and the cream has a frozen, snowy taste, and is never perfectly smooth and velvety. Cheaper ice creams are usually made in this way, as they swell to double their original bulk.

Before turning the mixture into the freezing can, see that the dasher is right side up, and the can properly adjusted; then pour in the mixture, put on the cover, fasten the crank, and give it a turn to see that it is all right. Pound the ice fine in a coarse bag, and get the salt, which should be coarse or rock. A four quart freezer will requre ten pounds of ice and two quarts of salt. Now put in a layer of ice about three inches deep, then a layer of salt one inch deep, and continue this to the top of the can. Now turn the crank slowly and steadily until it goes pretty hard. If properly packed, it will take twenty to twenty-five minutes to freeze. It is not well to freeze too quickly. Water ices require a longer time than ice creams. When frozen, remove the crank, wipe the lid of the can, and take it off, being careful not to allow any salt to fall into the can; remove the dasher, and scrape it off; take a large wooden spatula or mush stick, and scrape the cream from the sides of the can, and beat and work steadily for ten minutes; this makes the cream smooth. Now put the lid on the can, put a cork in the hole where the dasher was

taken out, drain off the water from the tub, repack with salt and ice, cover the tub with a piece of carpet, and stand away in a cold place for one or two hours to ripen. When the cream is fresh, in tasting, you taste each ingredient separately, but after standing one or two hours they blend and form a pleasant whole. This is called ripening. When ready to serve, dip the can quickly in cold water and wipe it, then turn the cream out on a dish. If you wish to serve the cream in forms, after you are done working it with a wooden spatula, fill the mould or form with the cream, press it down with a spoon, being careful to fill every part of the mould. Bind the edge of the mould with a piece of letter paper, put on the lid, and press it down. Dip a strip of muslin in melted butter, and cover the joint. Pack the mould in salt and ice for one or two hours until wanted. If you have no freezer, an impromptu one may be made by using a tin pail for the can and a bucket or cask for the tub. In this case it will have to be stirred occasionally, while freezing, with a wooden spoon or flat stick, replacing the lid of the kettle after each stirring, and give the pail a rotary motion in the ice.

To freeze puddings, follow the same directions.

Lemon Ice Cream.

Two quarts thick cream, 1 pound white sugar, 3 lemons, juice and grated rind. Mix together, beat well, let stand half an hour. Beat again, pour into the freezer and freeze after the first rule given at beginning of this department. Freeze twice if not smooth at the first freezing.

Chocolate Ice Cream.

One gallon fresh milk, 4 eggs, well beaten, 2 pounds brown sugar, two-thirds cupful grated chocolate. Heat 1 pint of milk and dissolve the chocolate in this. Mix all together and freeze after second method given at beginning of chapter. Flavor, if wished, with 1 tablespoonful vanilla added at the last moment.

Chocolate Ice Cream, No. 2.

One quart cream, 1 cupful of brown sugar, 2 tablespoonfuls grated chocolate, 1 pint of milk. Heat the pint of milk and dissolve the chocolate in this. Beat the cream to a froth, stir in the milk and sugar. Flavor with vanilla. Freeze after the first method. Let it remain after the last packing for two hours.

Vanilla Ice Cream.

One quart of cream, 1 vanilla bean or 2 tablespoonfuls of the extract, one-half pound of sugar. Put the sugar, half the cream, and the bean split in halves on to boil in a farina boiler; stir constantly for ten minutes. Take from the fire, take out the bean, and with a blunt knife scrape out the seeds and the soft part from the inside of the bean, being careful not to waste one drop. Mix the seeds thoroughly with the cream, and stand away to cool. When cold, add the remaining cream, and freeze. Finish as in preceding recipe. This will serve six people.

Strawberry Ice Cream.

One quart of strawberries, one-half pint cream, 1 pint sugar, one-half pint of milk. Mash the berries and sugar together; add cream and milk, rub through a fine strainer into the freezer.

Fruit Ice Cream.

Fruit ice creams of all kinds can be made in the above manner. Crush all the small fruits with the sugar, being guided as to the amount of sugar by the acidity of the fruit. If large fruits are used, such as pears, pineapples, peaches, apples, etc., grate them. Mix with the sugar, and proceed as for strawberry ice cream.

Coffee Ice Cream.

One quart of cream, one-half pound of pulverized sugar, 4 ounces of Mocha or 3 ounces of Java. Have the coffee ground coarsely; put it in a farina boiler with 1 pint of the cream and steep for ten minutes, then strain it through a fine muslin, pressing it hard to get all the strength. Add the sugar, stir until it is dissolved, add the remaining pint of cream, cool, and freeze. Remove the dasher, repack, cover, and stand away for two hours to ripen. This will serve six persons.

Banana Ice Cream.

Six large red or 8 lady fingers, 1 quart of cream, one-half pound of sugar. Pare and mash the bananas. Put 1 pint of the cream on to boil in a farina boiler; when hot add the sugar, stir until dissolved, and stand aside to cool. Beat and stir the bananas to a smooth paste, add them to the cream and sugar; then add the remaining pint of cream, and turn into the freezer and freeze. This will serve eight persons.

Apricot Ice Cream.

One quart of cream, three-quarters pound of sugar, 1 quart of apricots or 1 pint can. Put half the cream on to boil in a farina boiler; when hot, add the sugar, and stir until dissolved. Take from the fire, add the remaining half of the cream; and when cold, freeze. Pare and mash the apricots, and stir them quickly into the frozen cream. Turn the crank rapidly for five minutes, then remove the dasher, repack the tub, cover, and stand away two hours to ripen. This will serve six persons.

Peach Ice Cream.

Make precisely the same as apricot, using large, mellow peaches in the place of the apricots.

Pineapple Ice Cream.

One quart of cream, 1 pound of sugar, 1 large, ripe pineapple or 1 pint can, juice of 1 lemon. Put 1 pint of cream in a farina boiler with half the sugar, stir until the sugar is dissolved, take from the fire, and stand aside to cool. Pare the pineapple, take out the eyes, cut open and take out the core; then grate the flesh, mix it with the rest of the sugar, stir until the sugar is dissolved. Add the remaining pint of cream to the sweetened cream, and freeze. Add the lemon juice to the pineapple and stir into the frozen cream, beat thoroughly, and finish as in preceding recipes.

If canned pineapple is used, add the lemon juice to it, and simply stir the whole into the cream when cold, and freeze. This will serve eight people.

Cocoanut Ice Cream.

One quart of cream, 1 pint of milk, 3 eggs, 1 cupful and a half of sugar and 1 of prepared cocoanut, the rind and juice of a lemon. Beat together the eggs and grated lemon rind, and put with the milk in the double boiler. Stir until the mixture begins to thicken. Add the cocoanut and put away to cool. When cool, add the sugar, lemon juice and cream. Freeze.

Tutti Frutti Ice Cream.

Take 2 quarts of the richest cream, and add to it 1 pound of pulverized sugar, and 4 whole eggs. Mix well together; place on the

fire, stirring constantly, and just bring to boiling point; now remove immediately and continue to stir until nearly cold; flavor with a tablespoonful of extract of vanilla; place in freezer, and when half frozen, mix thoroughly into it 1 pound of preserved peaches, apricots, gages, cherries, pineapples, etc.; all of these fruits are to be cut up into small pieces, and mixed well with the frozen cream. If you desire to mould this ice, sprinkle it with a little carmine, dissolved in a teaspoonful of water, with 2 drops of spirits of ammonia; mix in this color so that it will be streaky, or in veins like marble.

Iced Cake.

Make a plain cup cake, and bake it in a deep, square mould. The cake should be at least seven inches thick when done. Make a frozen custard. When ready to serve, cut off the top of the cake, and take out the center, leaving a bottom and wall about one inch thick. Fill this space with the frozen custard; now put the top back; if it is high in the center, cut the elevation off, and take the bottom of the cake for the top. Serve with vanilla sauce poured around it.

Chocolate Fruit Cake

Melt 1½ cupful chocolate, cream with ½ cupful butter, 1½ cupful sugar, 1½ cupful sour milk, 2 eggs, 2 cupfuls flour, 1 teaspoonful soda, 1 cupful currants, 1 cupful raisins, ½ cupful walnuts, and spices to suit taste. Any frosting may be used.

Devil's Food Cake

Cook in the upper part of the double boiler one cupful of ground chocolate, half a cupful of sour milk and one-third of a cupful of white sugar, until of the consistency of thick cream. Set aside to cool while you cream together two cupfuls of sugar and three-quarters of a cupful of butter; then add two well-beaten eggs, half a cupful of sour milk in which one teaspoonful of baking soda has been dissolved, and the warm chocolate cream mixture, ~~and~~ Beat well and finally stir in two cupfuls of sifted flour. This quantity makes three large layers. Ice with two cupfuls of powdered sugar mixed with enough milk to make it of the right consistency to spread. Add any flavoring and one teaspoonful of vinegar. Mrs. A. Reiger, Portland, Oregon.

WATER ICES AND SHERBETS.

In all recipes where the sugar and water are boiled, the time must be noted exactly, the scum removed from the syrup, and the syrup strained through a fine cloth while hot, and then cooled before adding the fruit juice, or the true flavor will be lost. The freezer must be

packed according to directions given for freezing ice cream. Turn the crank very slowly for a few minutes, then rest for about five minutes, turn slowly again and again rest, and continue this until the water ice is frozen pretty hard. A much longer time is required for freezing water ice than ice cream. When you can turn no longer, take out the dasher, scrape down the sides of the can, and give the water ice a thorough beating with a paddle. Put a cork in the lid of the can, draw the water from the tub, repack it, cover with an old piece of carpet, and stand away two or three hours to ripen, that is, to become mellow and smooth.

Fruit jelly may be used in the place of fresh fruit, allowing 1 pint of jelly and a half pound of sugar to every quart of water.

If you wish a sherbet instead of a water ice, proceed exactly the same until you put it in the freezer, then turn the dasher rapidly and steadily until the mixture is frozen pretty hard. Then remove the dasher, beat the white of 1 egg to a froth, add 1 tablespoonful of powdered sugar, and beat again until it will stand alone. Stir this into the sherbet, beat well, cover, and stand away to ripen.

To Mould.—When the sherbet or ice is to be served in a form, wet the mould with cold water, fill it with the frozen mixture, pack down well into all the designs, put a piece of white letter paper over the open end, put on the lid and press it down tightly, then pack in salt and ice. When ready to serve, wash in cold water, remove the lid, and turn the sherbet out on a plate. If it should stick, wait a moment, and perhaps the heat of the room will loosen it; if not, wash again with water. Do not dip the mould in hot water, for no matter how quickly it is done, it spoils the shape of the form.

Grape Water Ice.

One quart of water, 1 pint of grape juice, 1 pound of sugar. Boil the sugar and water together for five minutes. Pulp the grapes and add the pulps and skins to the syrup, then press through a sieve, being careful not to mash the seeds. When cold, turn into the freezer, and freeze. This will serve ten persons.

Ginger Water Ice.

Six ounces of preserved ginger, 1 quart of lemon water ice. Pound 4 ounces of ginger to a paste. Cut the remaining 2 ounces into very

thin slices, and stir into the water ice; beat until thoroughly mixed. Cover, and stand away to ripen.

Lemon Sherbet.

One gallon cream, 3 quarts cold water, 10 lemons, 2 pounds white sugar. Press the juice from the lemons. Pour a little boiling water on the rinds; let stand a few minutes; press out, and partly cool. Mix all together, and freeze.

Pineapple Sherbet.

One can of pineapple, 1 quart water, 1 pint sugar, 1 tablespoonful gelatine. Soaked two hours in water enough to cover. Chop the fruit very fine; add the juice from the can, the water, sugar and the soaked gelatine, previously dissolved in one-half cupful of boiling water. The juice of 1 lemon will be found an addition to the flavor. Freeze.

Orange Sherbet.

Juice of 12 oranges, 2 tablespoonfuls of gelatine, 1 pint of sugar, 1 quart of boiling water. Cover the gelatine with cold water and soak a half hour; then add the boiling water and sugar, and stir over the fire until it boils. Stand out to cool. When cold, add the orange juice, and strain through a fine sieve. Let stand until cold, turn into a freezer, and freeze like ice cream.

Apricot Sherbet.

Three cupfuls of apricots cut fine, 1 cupful sugar, kernels of one-half the apricots, 2 cupfuls water, whites of 2 eggs. If the fresh fruit be used, reserve 1 cupful of the ripest. Stew the other 2 cupfuls with the kernels in the water and sugar five minutes. Rub the fruit through a strainer, with the syrup; pour into the freezer. When nearly frozen add the whites of 2 eggs, well beaten, and turn the freezer a few minutes longer. Stir in the cut apricots just before serving. Canned apricots can be used, and if in syrup that can be added also.

Fruit Water Ices.

Strawberry, raspberry, currant, pineapple, all kinds of fruit water ices may be made in about the same way: One quart of water to one and one-half pints of the fruit juice; sweeten to the taste and acidity of the fruit. Put in a freezer and when partly congealed add the beaten

whites of 2 or 3 eggs to each quart of the mixture; then finish freezing. This will be found a good general rule for all manner of fruit water ices.

Tutti Frutti Orange Sherbet.

Three pints of water, 6 medium-sized oranges, whites of 4 eggs, 1 pound of sugar, juice of 1 lemon. Make a thick syrup by boiling the sugar with a very little extra water. Peel and separate 3 of the oranges by the natural division; remove the seeds carefully, and drop into the boiling syrup. Grate the yellow rinds of the 3 remaining oranges; squeeze in the juice; pour off the syrup carefully from the scalded slices and set the slices in a cool place, or on ice until needed for use. Add the water and lemon juice to the syrup; strain into a freezer. When nearly frozen whip in the whites of eggs; beat until it looks like cream. Pack the freezer with more ice and salt. When the sherbet is firm enough mix the sugared orange slices in gently without breaking. Delicious.

Orange Sherbet.

Make same as lemon sherbet—previous rule, adding the juice of 1 lemon for flavoring.

Lemon Water Ice.

One cupful lemon juice, 4 cupfuls water, 2 cupfuls sugar. When partly frozen add the whites of 2 eggs beaten to a froth, and finish freezing.

Roman Punch.

One quart of lemon water ice, one-half pint of champagne, one-half pint of Jamaica rum, 1 gill of maraschino, 1 teaspoonful of vanilla. Have the lemon water ice frozen very hard, thin it slowly with the liquors, beat well. Pack and cover the freezer well, stand it away four or five hours to ripen. It must not be frozen hard, as it is better when served rather liquid and frothy. Serve in glasses.

Cherry Water Ice.

One and one-half quarts of pie or morello cherries, 1 pound of sugar, 1 pint of water. Stone cherries, and mash them. Crack 1 dozen stones, take out the kernels, bruise them and work to a paste, then add them to the cherries, let them stand for an hour and strain through a bag

under pressure. Boil the sugar and water together for five minutes, then stand aside to cool. When cold, mix with the cherry juice, and freeze. (See rule for freezing.) This will serve six persons.

Currant Ice.

A refreshing ice is made of currants or raspberries, or equal portions of each. Squeeze enough fruit in a jelly bag to make a pint of juice; add a pint of each of the water and sugar; pour the whole, boiling hot, on to 3 whites of eggs, beaten to a stiff froth, and whip the mixture thoroughly. When cool, freeze in the usual manner. Part red raspberry juice is a much finer flavor. Any juicy fruit may be prepared in this manner.

Frozen Punch.

Six lemons, 2 oranges, one-half pint of champagne, 1 pint of water, 1 gill of rum, 1 pound of pulverized sugar, one-half gill of brandy. Peel the oranges and lemons, then squeeze out all the juice, add the liquors and sugar, and stir until the sugar is dissolved; then add the water, put into the freezer, and turn slowly and steadily until the mixture is partly frozen. It will require a long time to freeze, and should not be frozen hard. Remove the dasher, cover, and stand away two hours to ripen. This will fill twelve glasses.

Orange Water Ice.

Add a tablespoonful of gelatine to 1 gill of water; let it stand twenty minutes and add half a pint of boiling water; stir until dissolved and add 4 ounces of powdered sugar, the strained juice of 6 oranges, and cold water enough to make a full quart in all. Stir until the sugar is dissolved; pour into the freezing can and freeze. (See lemon ice.)

Frozen Bananas.

One dozen red skin bananas, 1 pound of sugar, 1 pint of water, juice of 2 oranges, 1 pint of cream. Peel the bananas, cut them in slices with a silver knife, then mash them fine. Boil the water and sugar together for five minutes; strain; and when cool, add the orange juice and bananas. Put into the freezer, and turn slowly until frozen: then remove the dasher, and stir in carefully 1 pint of cream, whipped. This will serve eight persons.

Frozen Cherries.

Two quarts of pie or morello cherries, or one quart can, 2 pounds of sugar, 1 quart of water. Stone the cherries, mix them with the sugar, and stand aside one hour; then stir until the sugar is thoroughly dissolved; add the water, put into the freezer, and turn rapidly until frozen. This will serve ten persons.

Frozen Mixed Fruits.

One pint of sour plums, 12 peaches, 1 quart of water, 6 peach kernels, 1 pound of sugar. Pare the peaches and chop them fine with a silver spoon. Scald the plums, remove the skins and stones, mash the plums, and add them to the peaches. Mash the kernels to a paste, add them and the sugar to the fruit; let stand one hour; then add the water, and stir until the sugar is dissolved; then turn into the freezer and freeze. This will serve ten persons.

Frozen Peaches.

One can or twelve large peaches, 2 coffee cupfuls of sugar, 1 pint of water, and the whites of 3 eggs beaten to a stiff froth; break the peaches rather fine, and stir all the ingredients together; freeze the whole into form.

Frozen fruits of any kind can be made the same way; the fruit should be mashed to a smooth pulp, but not thinned too much. In freezing, care should be taken to prevent its getting lumpy.

HOT AND COLD BEVERAGES.

Boiling water is a very important desideratum in the making of a good cup of coffee or tea, but the average housewife is very apt to overlook this fact. Do not boil the water more than three or four minutes; longer boiling ruins the water for coffee or tea making, as

most of its natural properties escape by evaporation, leaving a very insipid liquid, composed mostly of lime and iron, that would ruin the best coffee, and give the tea a dark, dead look, which ought to be the reverse.

Water left in the teakettle over night must never be used for preparing the breakfast coffee; no matter how excellent your coffee or tea may be, it will be ruined by the addition of water that has been boiled more than once.

The Coffee-Pot.

A very important factor in coffee making is the coffee pot. It must be kept clean—and to do this it must be emptied and washed thoroughly after every time of using. This applies to any coffee pot in use, whether the common tin or the drippers. It is a good plan occasionally to put a teaspoonful of common saleratus in the pot with half a pint or more of water and let it boil briskly for 15 or 20 minutes. The incrustation will be loosened and a thorough cleansing effected.

Coffee.

One full coffee cup of ground coffee, stirred with 1 egg and part of the shell, adding a half cup of cold water; pour it into the coffee boiler, and pour onto it a quart of boiling water; as it rises and begins to boil, stir it down with a silver spoon or fork. Boil hard for ten or twelve minutes. Remove from the fire, and pour out a cup of coffee, then pour back into the coffee pot. Place it on the back of the stove or range, where it will keep hot (and not boil); it will settle in about five minutes. Send to the table hot. Serve with good cream and lump sugar. Three-quarters of a pound of Java and a quarter of a pound of Mocha make the best mixture of coffee.

Filtered Coffee.

The French coffee biggin furnishes the easiest means for filtering coffee. It consists of two cylindrical tin vessels, one fitting into the other; the bottom of the upper one is a fine strainer, another coarser strainer is placed on this with a rod running upward from its center; the finely ground coffee is put in, and then another strainer is slipped on the rod, over the coffee, the boiling water is poured on the upper sieve and falls in a shower upon the coffee, filtering through it to the coarse

strainer at the bottom, which prevents the coffee from filling up the holes of the finer strainer below it. The coffee thus made is clear and pure.

To Improvise a Simple and Desirable Coffee Pot.

Make a sack of fine flannel, or canton flannel, as long as the coffee pot is deep, and a little larger than the top; stitch up the side seam to within an inch and a half of the top, bend a piece of small but rather stiff wire in a circle and slip it through a hem made around the top of the sack, bringing the ends together at the opening left at the top of the side seam. Having put the coffee in the sack, lower into the coffee pot with the ends of the wire next the handle, spread the ends of the wire apart slightly, and push it down over the top of the pot. The top of the sack will then be turned down a little over the outside of the pot, a part of it covering the "nose," and keeping in all the aroma, the elasticity of the wire causing it to close tight around the pot, holding the sack close to its sides. Instead of a wire (which must be removed to wash the sack after using), a tape may be used by tying the ends after turning the top of sack down. When the sack, with the coffee in it is in its place, pour the boiling water over the coffee, close the lid tightly, and let simmer (not boil) fifteen minutes to half an hour. In pouring for the table raise the sack off the nose but not out of the pot. This makes good coffee without eggs or anything else to settle it.

Picnic Coffee.

Coffee or tea may be made quickly by placing the required quantity of cold water in the pot, and adding the coffee, tied up in a sack of fine gauze, or piece of muslin; bring to boiling point, boil five minutes and serve. Make tea in the same way, except that the tea is put loose in the water, and simply allowed to boil up once.

Coffee with Whipped Cream.

For six cups of coffee of fair size, take 1 cup sweet cream whipped light with a little sugar; put into each cup the desired amount of sugar and about a tablespoon boiling milk; pour the coffee over these and lay upon the surface of the hot liquid a large spoonful of the frothed cream, giving a gentle stir to each cup before serving. This is known to some as meringued coffee, and is an elegant French preparation of the popular drink. Chocolate served in this way is delicious.

Rye Coffee.

Wash and roast until the kernel is very brown. Grind it and steep as other coffee.

Cream Substitute.

Take fresh milk, put it in an oatmeal cooker, or in a pail set in a kettle of boiling water. Let cook a long time, stirring often until it becomes rich and creamy. The yolk of an egg beaten well, and a pint of the heated milk poured over it, give it a still richer consistence.

Tea.

"Except the water boiling be,
Filling the tea pot spoils the tea."

After scalding the tea pot, put in a teaspoonful of tea for one person, but of course a less proportion if for many persons. Pour less than a cup of actually boiling and freshly boiled water on. Let steep on the back of the stove a short time, and fill up the required amount with boiling water. Japan tea is better for families whose meals are kept waiting. Its flavor is not injured by long standing as much as many other teas. If tea boils, the tannic acid is extracted, and acts with very bad effects on the coatings of the stomach. Black tea is generally regarded as wholesome. It should steep ten or fifteen minutes; green tea, about three minutes.

Iced Tea.

Is now served to considerable extent during the summer months. It is of course used without milk, and the addition of sugar serves only to destroy the finer tea flavor. It may be prepared some hours in advance, and should be made stronger than when served hot. It is bottled and placed in the ice chest till required. Use the black or green teas, or both, mixed, as fancied.

Chocolate.

Put 4 ounces of chocolate into a farina boiler, stand it over the fire to melt. When melted, add 1 quart of new milk slightly warmed, and 2 tablespoonfuls of sugar. Cover the farina boiler and boil five minutes, then, with a whip churn or an egg beater, beat the chocolate until smooth and creamy. Serve with whipped cream.

Breakfast Cocoa.

Six tablespoons of cocoa to each pint of water, as much milk as water, sugar to taste. Rub cocoa smooth in a little cold water; have ready on the fire a pint of boiling water; stir in grated cocoa paste. Boil twenty minutes, add milk and boil five minutes more, stirring often. Sweeten in cups so as to suit different tastes.

Buttermilk as a Drink.

Buttermilk, so generally regarded as a waste product, has latterly been coming into vogue. It is a decided laxative to the bowels, a fact which must be borne in mind in the treatment of typhoid fever, and which may be turned to advantage in the treatment of habitual constipation. It is a diuretic, and may be prescribed with advantage in some kidney troubles. Owing to its acidity, combined with its laxative properties, it is believed to exercise a general impression on the liver. It is well adapted to many cases where it is customary to recommend lime water and milk. It is invaluable in the treatment of diabetes, either exclusively, or alternating with skimmed milk. In some cases of gastric ulcer and cancer of the stomach, it is the only food that can be retained.

Grape Cordial.

Juice of 2 pounds of grapes, 3 tablespoons sugar, and 1 cup cold water. Drink with ice.

Harvest Drink.

One cup vinegar, 1 tablespoon ginger, 3 tablespoons sugar, and 1 quart water.

Imperial.

Two ounces of cream tartar, juice and rind of 2 lemons; put into a stone jar, pour over it 7 quarts boiling water, stir, and cover closely; when cold, sweeten to taste, strain and bottle.

Lemonade.

One large lemon will make 4 good glasses. Peel the lemon. Cut it in two. Put half at a time in the lemon squeezer, squeeze gently into the pitcher, open the squeezer and turn the piece over, squeeze again, then drop the entire pulp into the pitcher. Stir in 4 tablespoons sugar and mix thoroughly with the juice and pulp. Add a quart of water and

stir well together. If made for a company and it is desired to have it look very clear, remove carefully all of the pulp and seeds, after squeezing, and take a firm whole lemon with the peeling on and slice just as thin as possible into the lemonade.

Ginger Nectar.

Ten gallons of water, 15 pounds loaf sugar, whites of 6 eggs well beaten and strained; mix all together, then boil and skim. Put in one-half pound of ginger, boil twenty minutes. When cool, put in the juice and rind of 4 or 5 lemons, also 2 tablespoons of good yeast, stir well together, bottle, and cork tight.

Raspberry Shrub.

Place red raspberries in a stone jar, cover them with good cider vinegar, let stand over night; next morning strain, and to 1 pint of juice add 1 pint of sugar, boil ten minutes, and bottle while hot.

Sherbet.

One pineapple, 4 lemons, 2 quarts water, 2 teacups sugar; steep the pineapple in the water for two hours; strain and add the juice of the lemons and sugar; whip the whites of 5 eggs, add to them 3 tablespoons of sugar; place all in freezer, freeze at once. Adding the sugar to the whites gives body to the sherbet; it is excellent.

Soda Beer.

Two pounds white sugar, whites of 2 eggs, 2 ounces tartaric acid, 2 tablespoons flour, 2 quarts water and juice of 1 lemon; boil two or three minutes, and flavor to taste. When wanted for use, take a half teaspoon soda, dissolve in half a glass of water, pour into it about 2 tablespoons of the acid, and it will foam to the top of the glass.

Ginger Pop.

Water, five and one-half gallons; ginger root, bruised, one-quarter of a pound; tartaric acid, one-half ounce; white sugar, two and a half pounds; whites of 3 eggs, well beaten; lemon oil, 1 teaspoon; yeast, 1 gill. Boil the root for thirty minutes in 1 gallon of the water, strain off and put the oil in while hot. Then let cool, and mix all together. Make over night, and in the morning skim and bottle, keeping out sediment.

Sassafras Mead.

Mix gradually with 2 quarts of boiling water three and one-half pounds of the best brown sugar, a pint and a half of good West India molasses, and a quarter of a pound of tartaric acid. Stir it well, and when cool, strain it into a large jug or pan, then mix in a teaspoonful (not more) of essence of sassafras. Transfer it to clean bottles (it will fill about half a dozen), cork it tightly, and keep it in a cool place. It will be fit for use next day. Put into a box or boxes a quarter of a pound of carbonate of soda, to use with it. To prepare a glass of sassafras mead for drinking, put a large tablespoonful of the mead into a half tumbler full of ice water, stir into it a half teaspoonful of the soda, and it will immediately foam up to the top.

Sassafras mead will be found a cheap, wholesome, and pleasant beverage for warm weather. The essence of sassafras, tartaric acid and carbonate of soda, can, of course, all be obtained at the druggist's.

To Keep Cider.

Take cider at the exact stage in which you wish it kept, heat it to boiling, skim very carefully, pour into bottles, jugs, or glass jars, and seal up hot.

Syrup of Vinegar.

Four quarts vinegar and 2 pounds sugar boiled until a clear syrup. Bottle it. One or 2 teaspoons to a glass of water is an agreeable beverage.

Lemon Syrup.

Take the juice of 12 lemons, grate the rind of 6 in it, let it stand over night, then take 6 pounds of white sugar, and make a thick syrup. When it is quite cool, strain the juice into it, and squeeze as much oil from the grated rind as will suit the taste. A tablespoonful in a goblet of water will make a delicious drink on a hot day, far superior to that prepared from the stuff commonly sold as lemon syrup.

Unfermented Wine, No. 1.

Mash the grapes, press out the juice. Sweeten to suit the taste. Fill the bottles, set them on a thin board or foundation of some sort in a boiler, fill to the neck of the bottles with water, bring it to a boil and let it boil for ten minutes. Then to make up the loss by settling

and evaporation, use one bottle to fill the rest from, and cork up while hot.

Unfermented Wine, No. 2.

Pick grapes from the stems. Weigh them. Put in a porcelain kettle with very little water (to keep from burning). Cook until stones and pulp separate. Press and strain through a thick cloth, return to the kettle and add 3 pounds sugar to every 10 pounds of grapes. Heat to simmering, bottle hot, and seal.

Blackberry Cordial.

Warm and squeeze the berries; add to 1 pint of juice 1 pound of white sugar, one-half ounce of powdered cinnamon, one-fourth ounce of mace, 2 teaspoonfuls of cloves. Boil all together for one-fourth of an hour; strain the syrup, and to each pint add a glass of French brandy. Two or three doses of a tablespoonful or less will check any slight diarrhœa. When the attack is violent, give a tablespoonful after each discharge, until the complaint is in subjection. It will arrest dysentery if given in season, and is a pleasant and safe remedy. Excellent for children when teething.

Milk Punch.

One pint of milk made very sweet; a wine glassful of brandy or rum, well stirred together; grate a little nutmeg over the top of the glasses. Serve with a straw in each glass.

Egg Nogg.

Beat the yellows of 12 eggs very light, stir in as much white sugar as they will dissolve, pour in gradually 1 glass of brandy to cook the eggs, 1 glass of old whisky, 1 grated nutmeg, and 3 pints of rich milk. Beat the whites to a froth, and stir in last.

Koumiss, or Milk Beer.

One quart of new milk, 3 or 4 lumps of white sugar, 1 gill of fresh buttermilk. Mix until the sugar dissolves. Let stand in a warm place ten hours, when it will have thickened; then pour from one vessel into another until it is smooth and thick. Bottle and keep in a warm place twenty-four hours—in winter it may take thirty-six hours. Cork the bottles tight; tie the corks down. Shake for a few minutes before

using. One teaspoonful of yeast may be used instead of the buttermilk. The milk should be unskimmed. This agreeable beverage is recommended for a delicate stomach, as aiding in the assimilation of food; it is also healthful for young children.

Refreshing Drink.

A quart of unfermented wine, 2 quarts water, with one-half lemon, sugar, and cracked ice is a drink that has no headaches in it.

For a Summer Draught.

The juice of 1 lemon, a tumblerful cold water, pounded sugar to taste; half a small tablespoonful of carbonate of soda. Squeeze the juice from the lemon; strain, and add it to the water, with sufficient pounded sugar to sweeten the whole nicely. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state. This is a very refreshing beverage.

FRESH FRUITS AND HOW SERVED.

Fresh fruits, if thoroughly ripe, are more palatable and more healthful than if cooked. They should be looked over and sorted carefully. Reserve the finest for immediate table use, and put aside the bruised and imperfect to be cooked as soon as possible. Unless positive decay has set in, they may be stewed, and utilized in various ways.

Pineapple.

Pare, remove the eyes, and pick the pineapple in small pieces with a silver fork, stripping it from the core. Never use a knife to cut the pineapple, as it destroys the flavor. Sprinkle with powdered sugar. Stand in a cold place one hour before serving.

Apples.

For the table, select those of a spicy flavor; wipe them clean and polish with a soft towel. Serve in a fruit dish or a small, pretty basket. Use only a silver knife in cutting.

Currants.

The large cherry and the white currants may be served together. Select large clusters, rinse them by dipping in and out of cold water, then place on a sieve to drain. Arrange them on a pretty dish, and serve in saucers around a small pyramid of powdered sugar. Take the stem between the thumb and finger, dip the fruit lightly in the powdered sugar, and eat from the stem. They may also be stemmed and mixed with an equal quantity of raspberries.

Grapes.

Grapes should be rinsed in cold water, drained on a sieve, and then arranged in a pretty basket; fruit scissors should accompany the basket, to divide the clusters.

Oranges.

Oranges may be served whole, cut in halves crosswise, and eaten with a spoon. Or, peeled, cut in small pieces, rejecting the seeds. Sprinkle with powdered sugar, let stand an hour, and serve.

Peaches.

Pick out the finest, large yellow peaches. Rub the wool off carefully, handling as little as possible. Serve in a pretty basket with peach or rose leaves around the basket. Or, pare and slice, sprinkle with powdered sugar, and serve with rich cream.

Raspberries.

After looking over carefully (they are very apt to have small worms lurking in their midst), put into a preserve or berry dish. Do not wash unless absolutely necessary. It is just as well to serve without sugar, as many persons like them with very little, or none at all. The cream and sugar may be passed at table.

Blackberries and Dewberries.

Serve the same as raspberries.

Strawberries.

Do not wash unless absolutely necessary. If it is necessary, take a few at a time before hulling, put into a basin of water, and press down till they look clean; then the remainder, and then remove the hulls. Sprinkle with sugar just before serving. Serve with cream that has been on ice.

Bananas.

A very delicate dish is made by pouring sweetened cream over sliced bananas; or they may be served whole.

Melons.

Melons are appropriate breakfast dishes as a first course, although they may be used as desserts at dinner with equal propriety. Do not serve melons with fruits. They should be fresh when eaten. In selecting, notice the stem if still on. If it breaks easily and looks fresh, it is a good indication of the ripeness and freshness of the melon. But if it adheres with the firmness of a rock the melon is unripe. Cantaloupes, muskmelons and nutmegs are very similar.

Watermelon.

Keep on ice till wanted. Put on a large platter and serve in crosswise slices, leaving the rind on.

Nutmeg Melons.

Cut in lengthwise sections from the stem down, being careful to avoid giving the seeds with the melon. Pepper, salt and sugar are used singly or collectively by different persons.

Mixed Nuts.

The long Jordan almonds and the broad Valencia almonds are most valued in commerce. A nut cracker should be placed in the dish, unless the nuts are cracked beforehand.

Frosted Fruit.

Take large ripe cherries, apricots, plums or grapes; if cherries, cut off half the stem; have in one dish some whites of eggs, well beaten, and in another some powdered sugar; take the fruit singly, and roll first in the egg and then in the sugar; lay them on a sheet of white paper,

in a sieve, and set it on top of the stove or near the fire until the icing hardens.

Raisins.

The London layers are the finest brand for the table.

Iced Currants.

Dip whole stems of currants into beaten whites of eggs. Sift white sugar over them. Set near the stove to harden.

Pomegranates.

Remove the outside skin and carefully take out the seeds, rejecting every particle of the thin brown skin that separates the sections. Heap the seeds on a pretty dish, mix with them finely chopped ice, and serve.

FRUIT SAUCES AND COLORINGS FOR SAME.

Boiled Apples, Spiced.

Take about 20 nice cooking apples, wipe them clean, and place them in a preserving kettle, with water enough to about half cover them; then add 2 cups sugar, one-half cup vinegar, and a dessert spoon of ground cinnamon. Cover closely, and let simmer over a slow fire until soft.

Cider Apple Sauce.

Cider is best boiled down to about one-third of the original quantity. To 5 quarts of quartered sweet apples add 1 pint of boiled sour cider

and 1 pint of water. Cover with a plate and cook on top of stove one-half day.

Dried Apple Sauce.

Two pounds dried apples, 1 pound raisins. Put in a crock with plenty of water and set on the back of the stove. Let boil slowly all day. When almost done, add 1 lemon sliced very thin, and 2 pounds of sugar. Add hot water as needed.

Baked Pears.

For this choose large sweet pears. Wipe them, but do not remove the stems. Stand them in an earthen baking dish, pour around them a cup of boiling water, add 2 tablespoonfuls of sugar, cover with another dish, and bake slowly until the pears are tender, basting three or four times with the liquor. When done, stand away to cool in the dish in which they were baked. When cold, lift them carefully into a pretty glass dish, pour the liquor over them, and serve with sugar and cream.

Stewed Prunes.

Wash the prunes through several cold waters, cover them with fresh cold water, and soak over night. Next day, turn them with the water into a porcelain lined kettle, sweeten to taste, and let them simmer very gently until tender. When done, remove them carefully with a skimmer and boil the syrup rapidly for ten minutes; then pour it over the prunes, and stand away to cool. Dried peaches may be stewed in the same way.

Coddled Apples.

Take tart apples of uniform size; cut in halves, remove the cores without breaking. Lay them in the bottom of a porcelain lined kettle, strew thickly with sugar, cover the bottom of the kettle with water, put on the lid, and allow the apples to steam on the back part of the stove until tender. Dish carefully without breaking; pour the syrup over them, and stand away to cool.

Stewed Apples.

Peel, quarter and core apples. Cover with water, and stew until tender. Mash with a spoon until very smooth. Add sugar to suit the taste. Juicy, tart apples make the best sauce.

Stewed Pears.

Pears may be stewed precisely the same as apples.

Blackberry Mush.

Make the same as flummery, using 3 tablespoonfuls of corn starch instead of two.

Baked Apples.

Put good tart apples nicely washed in a pie tin and bake until done in a moderate oven.

Baked Quinces.

Put whole ripe quinces in the oven in a pan and bake thoroughly. When done, remove the skins, place in a glass dish, sprinkle plentifully with sugar, and serve with cream.

Stewed Berries.

Put 2 cups dried raspberries into 8 cups cold water. After they have come to a boil, cook slowly about twenty minutes. Add one and one-half cups sugar, let boil up and take off.

Note.—Dried blackberries or other berries, are cooked the same way. A good mixture is equal quantities of blackberries and raspberries.

Stewed Rhubarb.

Wash the rhubarb, and cut it into pieces about one inch long. Do not peel. To every pound of rhubarb allow 1 pound of sugar. Put the rhubarb into a porcelain lined or granite kettle, cover it with sugar, and stand it on the back part of the fire until the sugar melts; then bring it to boiling point without stirring. Then turn it carefully out to cool, and it is ready for use.

Cranberry Sauce.

One quart of cranberries, 2 cupfuls of sugar, and a pint of water. Wash the cranberries, then put them on the fire with the water, but in a covered saucepan. Let them simmer until each cranberry bursts open; then remove the cover of the saucepan, add the sugar, and let them all boil for twenty minutes without the cover. The cranberries must never be stirred from the time they are placed on the fire. This is an unfailing recipe for a most delicious preparation of cranberries.

Sugar Grains.

These are made by pounding white lump sugar in a mortar and shaking it through sieves of different degrees of coarseness, thus accumulating grains of different sizes. They are used in ornamenting cake.

Sugar Grains, Colored.

Stir a little coloring—as the essence of spinach, or prepared cochineal, or liquid carmine, or indigo, rouge, saffron, etc.,—into the sugar grains, until each grain is stained, then spread them on a baking sheet, and dry them in a warm place. They are used in ornamenting cake.

Caramel or Burnt Sugar.

Put 1 cupful of sugar and 2 teaspoonfuls of water in a saucepan on the fire; stir constantly until it is quite a dark color, then add a half cupful of water, and a pinch of salt; let it boil a few minutes, and when cold, bottle. For coloring soups, sauces or gravies.

Green Coloring.

Take fresh spinach or beet leaves, and pound them in a marble mortar. If wanted for immediate use, take off the green froth as it rises, and mix it with the article you intend to color. If you wish to keep it a few days, take the juice when you have pressed out a teacupful, and adding to it a piece of alum the size of a pea, give it a boil in a saucepan. Or make the juice very strong, and add a quart of alcohol. Bottle air tight.

Red or Pink Coloring.

Take two cents' worth of cochineal. Lay it on a flat plate, and bruise it with the blade of a knife. Put it into half a teacupful of alcohol. Let it stand a quarter of an hour, and then filter it through fine muslin. Always ready for immediate use. Cork the bottle tight. Strawberry or cranberry juice makes a fine coloring for frosting sweet puddings and confectionery.

PICKLES, SPICED FRUITS AND VINEGARS.

In making pickles, do not use metal vessels. If vinegar has to be boiled, use a porcelain kettle or a stone crock. A tiny piece of alum scalded with cucumber or gherkin pickles makes them crisp.

Vinegar that is used for pickling should be the best cider or white wine, and should never be boiled more than five or six minutes, as it reduces its strength. In putting away pickles, use stone or glass jars; the glazing on common earthenware is rendered injurious by the action of the vinegar. When the jar is nearly filled with the pickles, the vinegar should completely cover them, and if there is any appearance of

their not doing well, turn off the vinegar, cover with fresh vinegar, and spices.

To green pickles, put green grape vine leaves or green cabbage leaves between them when heating. Another way is to heat them in strong ginger tea. Pickles should be kept closely covered, put into glass jars and sealed tightly.

"Turmeric" is India saffron, and is used very much in pickling as a coloring.

A piece of horseradish put into a jar of pickles will keep the vinegar from losing its strength, and the pickles will keep sound much longer, especially tomato pickles.

Fresh Cucumber Pickles.

Select the medium, small sized cucumbers. For 1 bushel make a brine that will bear up an egg; heat it boiling hot and pour it over the cucumbers; let them stand twenty-four hours, then wipe them dry. Heat some vinegar boiling hot, and pour over them, standing again twenty-four hours. Now change the vinegar, putting on fresh vinegar, adding 1 quart of brown sugar, a pint of white mustard seed, a small handful of whole cloves, the same of cinnamon sticks, a piece of alum the size of an egg, half a cup of celery seed; heat it all boiling hot, and pour over the cucumbers.

Cucumber Pickles for Winter Use.

Cover the bottom of cask with common salt; gather the cucumbers every other day, early in the morning or late in the evening, as it does not injure the vines so much then as in the heat of the day; cut the cucumbers with a short piece of the stem on, carefully laying them in a basket or pail so as not to bruise; pour cold water over and rinse, being careful not to rub off the little black briers, or in any way to bruise them, as that is the secret of keeping them perfectly sound and good for any length of time. Lay them in a cask three or four inches deep, cover with salt, and repeat the operation until all are in; pour in some water with the first layer—after this the salt will make sufficient brine. Now spread a cloth over them, then a board with a stone on it. When a new supply of cucumbers is to be added, remove stone, board and cloth, wash them very clean, and wipe every particle of scum from the top of the pickles and the sides of the cask; throw away any soft ones, as they will

spoil the rest; now put in the fresh cucumbers, layer by layer, with salt to cover each layer. When cask is nearly full, cover with salt, tuck cloth closely around the edges, placing the board and weight on top; cover cask closely, and the pickles will be perfect for two or three years. Cucumbers must always be put in the salt as soon as picked from the vines, for if they lie a day or two they will not keep. Do not be alarmed at the heavy scum that rises on them, but be careful to wash all off the board and cloth. When wanted for pickling, take off weight and board, carefully lift cloth with scum on it, wash stone, board and cloth clean, and wipe all scum off the cucumbers and sides of cask, take out as many as are wanted, return the cloth, board and weight, and cover closely. Place the cucumbers in a vessel large enough to hold two or three times as much water as there are pickles, cover with cold water (some use hot), change the water each day for three days, place the porcelain kettle on the fire, fill half full of vinegar (if vinegar is very strong add half water), fill nearly full of cucumbers, the largest first, then the smaller ones, put in a lump of alum the size of a nutmeg, let come to a boil, stirring with a wire or wooden spoon so as not to cut the cucumbers; after boiling one minute, take out, place in a stone jar, and continue until all are scalded, then pour over them cold vinegar. In two or three days, if the pickles are too salt, turn off the vinegar and put on fresh, add a pint of brown sugar to each two gallons pickles, a pod or two of red pepper, a very few cloves, and some pieces of horseradish. The horseradish prevents a white scum from rising.

Ripe Cucumber Pickles. (Sweet).

Pare and seed ripe cucumbers. Slice each cucumber lengthwise into four pieces, or cut it into fancy shapes as preferred. Let them stand twenty-four hours covered with cold vinegar. Drain them, put them into fresh vinegar, with 2 pounds of sugar and 1 ounce of cassia buds to 1 quart of vinegar, and a tablespoonful of salt. Boil all together twenty minutes. Cover them closely in a jar.

Pear Pickles.

Select small, sound ones, remove the blossom end, stick them with a fork, allow to each quart of pears 1 pint of cider vinegar and 1 cup of sugar, put in a teaspoonful allspice, cinnamon and cloves to boil with the vinegar; then add the pears and boil, and seal in jars.

Peach Pickles.

Pare peaches, place in a stone jar, and pour over them boiling hot syrup made in the proportion of 1 quart best cider vinegar to 3 pints sugar; boil and skim, and pour over the fruit boiling hot, repeating each day until the fruit is the same color to the center, and the syrup like thin molasses. A few days before they are finished, place the fruit, after draining, in the jar to the depth of three or four inches, then sprinkle over bits of cinnamon bark and a few cloves, add another layer of fruit, then spice, and so on until the jar is full. Scald the syrup each morning for three or four days after putting in the spice, pour syrup boiling hot over fruit, and, if it is not sufficiently cooked, scald fruit with the syrup the last time. The proportion of spices to a gallon of fruit is, 2 teaspoonfuls whole cloves, 4 tablespoons cinnamon. If desirable, peaches need not be pared.

Bean Pickles.

Pick green beans of the best variety, when young and tender, string, and place in a kettle to boil, with salt to taste, until they can be pierced with a fork; drain well through a colander, put in a stone jar, sprinkle with cayenne pepper, and cover with strong cider vinegar; sugar may be added if desired.

Piccalilli.

One peck of green tomatoes; 8 large onions, chopped fine, with 1 cup of salt well stirred in. Let it stand over night; in the morning drain off all the liquor. Now take 2 quarts of water and 1 of vinegar, boil all together twenty minutes. Drain all through a sieve or colander. Put it back into the kettle again; turn over it 2 quarts of vinegar, 1 pound of sugar, half a pound of white mustard seed, 2 tablespoonfuls of ground pepper, 2 of cinnamon, 1 of cloves, 2 of ginger, 1 of allspice, and half a teaspoonful of cayenne pepper. Boil all together fifteen minutes, or until tender. Stir it often to prevent scorching. Seal in glass jars. A most delicious accompaniment for any kind of meat or fish.

Pickled Eggs.

Pickled eggs are very easily prepared, and most excellent as an accompaniment for cold meats. Boil quite hard 3 dozen eggs, drop in cold water and remove the shells, and pack them when entirely cold in a

wide mouthed jar, large enough to let them in or out without breaking. Take as much vinegar as you think will cover them entirely, and boil in it white pepper, allspice, a little root ginger; pack them in stone or wide mouthed glass jars, occasionally putting in a tablespoonful of white and black mustard seed mixed, a small piece of race ginger, garlic, if liked, horseradish ungrated, whole cloves, and a very little allspice. Slice two or three green peppers, and add in very small quantities. They will be fit for use in eight or ten days.

Pickled Onions.

Peel small onions until they are white. Scald them in salt and water until tender, then take them up, put them into wide mouthed bottles, and pour over them hot spiced vinegar; when cold, cork them close. Keep in a dry, dark place. A tablespoon of sweet oil may be put in the bottles before the cork. The best sort of onions for pickling are the small white buttons.

Pickled Mangoes.

Let the mangoes, or young muskmelons, lie in salt water strong enough to bear an egg, for two weeks; then soak them in pure water for two days, changing the water two or three times; then remove the seeds and put the mangoes in a kettle, first a layer of grape leaves, then mangoes, and so on until all are in, covering the top with leaves; add a lump of alum the size of a hickory nut; pour vinegar over them, and boil them ten or fifteen minutes; remove the leaves and let the pickles stand in this vinegar for a week; then stuff them with the following mixture: One pound of ginger soaked in brine for a day or two, and cut in slices, 1 ounce of black pepper, 1 of mace, 1 of allspice, 1 of turmeric, half a pound of garlic, soaked for a day or two in brine, and then dried; 1 pint grated horseradish, 1 of black mustard seed and 1 of white mustard seed; bruise all the spices and mix with a teacup of pure olive oil; to each mango add 1 teaspoonful of brown sugar; cut 1 solid head of cabbage fine; add 1 pint of small onions, a few small cucumbers and green tomatoes; lay them in brine a day and a night, then drain them well and add the imperfect mangoes chopped fine and the spices; mix thoroughly, stuff the mangoes and tie them; put them in a stone jar and pour over them the best cider vinegar; set them in a bright, dry place until they are canned. In a month add 3 pounds of brown sugar;

if this is not sufficient, add more until agreeable to taste. This is for four dozen mangoes.

Cauliflower Pickles.

Choose such as are fine and of full size, cut away all the leaves, and pull away the flowers by bunches; soak in brine that will float an egg for two days, drain, put in bottles with whole black pepper, allspice, and stick cinnamon; boil vinegar, and with it mix mustard smoothly, a little at a time, and just thick enough to run into the jars, pour over the cold cauliflower, and seal while hot. An equal quantity or less of small white onions, prepared as directed in recipe for onion pickles, may be added before the vinegar is poured over.

To Pickle Cherries.

Select cherries not over ripe. Leave on an inch of stem. Put into a jar and cover with cold vinegar. Leave three weeks. Then pour off two-thirds of the liquor. (This boiled with a pound of sugar to the pint is a very fine syrup, good for pudding sauce, or diluted with water, is a pleasant drink). Put fresh vinegar over the cherries to replace that poured off. Then drain it all off, and to each quart add 1 ounce coriander seed, 1 blade of mace, a pinch of cayenne, and 4 bruised cochineals, all tied loosely in a piece of thin muslin. Boil it, and when cold pour it over the cherries. In a month they will be ready for use.

Pickled Mushrooms.

Sufficient vinegar to cover the mushrooms; to each quart of mushrooms 2 blades pounded mace, 1 ounce ground pepper, salt to taste. Choose some nice young button mushrooms for pickling, and rub off the skin with a piece of flannel and salt, and cut off the stalks; if very large, take out the red inside, and reject the black ones, as they are too old. Put them in a stewpan, sprinkle salt over them, with pounded mace and pepper in the above proportion; shake them well over a clear fire until the liquor flows, and keep them there until it is all dried up again; then add as much vinegar as will cover them; just let it simmer for one minute, and store it away in stone jars for use. When cold, tie down with bladder, and keep in a dry place; they will remain good for a length of time, and are generally considered excellent for flavoring stews and other dishes.

Chow Chow.

One-half pound of English mustard, one-half ounce of turmeric, 2 tablespoonfuls of mustard seed, 1 quart of string beans, one-half gallon of vinegar, 1 cup of sugar, 1 gill of salad oil, 1 head of cauliflower, 1 quart of tiny cucumbers, 1 quart of button onions. Boil the cauliflower, beans and onions separately until tender. Cover the cucumbers with strong salt water, and soak twenty-four hours. Then mix all together. Put the vinegar in a porcelain lined kettle. Mix the mustard and turmeric together, and moisten them with a little cold vinegar, then stir them into the hot vinegar and stir continually until it begins to thicken; then add the sugar, mustard seed, and oil, stir again and pour this, while hot, over the vegetables. Put away in glass or stone jars.

Pickled Cabbage. (Purple.)

Cut a sound cabbage into quarters, spread it on a large flat platter or dish, and sprinkle thickly with salt; set it in a cool place for twenty-four hours; then drain off the brine, wipe it dry, and lay it in the sun two hours, and cover with cold vinegar for twelve hours. Prepare a pickle by seasoning enough vinegar to cover the cabbage with equal quantities of mace, allspice, cinnamon and black pepper, a cup of sugar to every gallon of vinegar, and a teaspoonful of celery seed to every pint. Pack the cabbage in a stone jar; boil the vinegar and spices five minutes, and pour on hot. Cover and set away in a cool, dry place. It will be good in a month. A few slices of beet root improves the color.

Mixed Pickles.

Scald in salt water until tender, cauliflower heads, small onions, peppers, cucumbers cut in dice, nasturtiums and green beans; then drain until dry, and pack into wide-mouthed bottles. Boil in each pint of cider vinegar 1 tablespoonful of sugar, half a teaspoonful of salt and 2 tablespoonfuls of mustard; pour over the pickle, and seal carefully. Other spices may be added if liked.

Pickled Apples.

Take medium-sized sweet apples, pare and stick 4 or 5 cloves in each one. To 10 pounds of apples, allow 3 pounds of sugar, 1 quart of vinegar and spices (1 cupful same as spiced peaches). Boil the apples. Remove them as fast as they become tender. When all are done, boil

the syrup five minutes longer, and pour over the fruit. Leave the spice bag in the jar.

Pickled Siberian Crab Apples.

Six pounds of fruit. Leave the stem on and remove the blossom end. Three pounds of sugar, one and one-half pints vinegar, spice, if liked, with 1 ounce of stick cinnamon and one-quarter ounce of cloves. Steam the crab apples in a steamer until tender. Boil the syrup ten minutes. Skim. Throw the crabs in and let boil five or ten minutes, not enough to break, and can immediately.

An Ornamental Pickle.

Boil fresh eggs half an hour, then put them in cold water. Boil red beets until tender, peel and cut in dice form, and cover with vinegar spiced; shell the eggs and drop into the pickle jar.

Green Tomato Pickles. (Sour.)

Wash and slice, without peeling, 1 peck of sound, green tomatoes, put them into a jar in layers, with a slight sprinkling of salt between. This may be done over night; in the morning drain off the liquor that has accumulated. Have 2 dozen medium-sized onions peeled and sliced, also 6 red peppers chopped fine. Make some spiced vinegar by boiling for half an hour a quart of cider vinegar with whole spices in it. Now take a porcelain kettle and place in it some of the sliced tomatoes, then some of the sliced onions; shake in some black pepper and some of the chopped red peppers; pour over some of the spiced vinegar; then repeat with the tomatoes, onions, etc., until the kettle is full; cover with cold, pure, cider vinegar, and cook until tender, but not too soft. Turn into a jar well covered, and set in a cool place.

Green Tomato Pickles. (Sweet.)

One peck of green tomatoes, sliced the day before you are ready for pickling, sprinkling them through and through with salt, not too heavily; in the morning drain off the liquor that will drain from them. Have a dozen good-sized onions rather coarsely sliced; take a suitable kettle and put in a layer of the sliced tomatoes, then of the onions, and between each layer sprinkle the following spices: Six red peppers chopped coarsely, 1 cup of sugar, 1 tablespoonful of ground allspice, 1 tablespoonful of ground cinnamon, a teaspoonful of cloves, 1 table-

spoonful of mustard. Turn over 3 pints of good vinegar, or enough to completely cover them; boil until tender. This is a choice recipe.

Currant Pickles.

Scald 7 pounds ripe currants in 3 pounds sugar and 1 quart vinegar, remove currants to jar, boil for a few moments and pour over the fruit. Some add 3 pounds of raisins and spices. If not sweet enough, use only 1 pint vinegar.

Spiced Grapes.

Five pounds grapes, 3 of sugar, 2 teaspoons cinnamon and allspice, half teaspoon cloves; pulp grapes, boil skins until tender, cook pulps and strain through a sieve, add it to the skins, put in sugar, spices and vinegar to taste; boil thoroughly, and cool.

Spiced Gooseberries.

Leave the stem and blossom on ripe gooseberries, wash clean; make a syrup of 3 pints sugar to 1 of vinegar, skim, if necessary, add berries and boil down till thick, adding more sugar if needed; when almost done, spice with cinnamon and cloves; boil as thick as apple butter.

Spiced Nutmeg Melon.

Select melons not quite ripe, open, scrape out the pulp, peel, and slice; put the fruit in a stone jar, and for 5 pounds fruit, take a quart vinegar, and two and a half pounds sugar; scald vinegar and sugar together, and pour over the fruit; scald the syrup and pour over the fruit each day for eight successive days. On the ninth, add 1 ounce stick cinnamon, 1 of whole cloves, and 1 of allspice. Scald fruit, vinegar and spices together, and seal up in jars. This pickle should stand two or three months before using. Blue plums are delicious prepared in this way.

Spiced Currants.

Seven pounds of fruit, 4 pounds of sugar, 1 pint of good cider vinegar, 1 tablespoonful of ground cinnamon, 1 teaspoonful of cloves. Put into a kettle and boil until the fruit is soft; then skim out the fruit, putting it on dishes until the syrup is boiled down thick. Turn the fruit back into the syrup again, so as to heat it all through; then seal it hot

in glass jars, and set it in a cool, dark place. Any tart fruit may be put up in this way, and is considered a very good embellishment for cold meats.

Spiced Plums.

Seven pounds of plums, 1 pint of cider vinegar, 4 pounds of sugar, 2 tablespoonfuls of broken cinnamon bark, half as much of whole cloves and the same of broken nutmeg; place these in a muslin bag and simmer in a little vinegar and water for half an hour; then add it all to the vinegar and sugar, and bring to a boil; add the plums, and boil carefully until they are cooked tender. Before cooking the plums they should be pierced with a darning needle several times; this will prevent the skins bursting while cooking.

Spiced Peaches.

Pare, stone and halve 9 pounds of peaches. Add 4 pounds of sugar, 1 pint of vinegar, 1 teaspoonful of cloves (whole cloves), 3 or 4 sticks of cinnamon and mace. Let it boil one-half hour, or less if they grow too soft.

VINEGAR.

Home-made Vinegar.

Fourteen pounds of coarse brown sugar, 10 gallons water, 1 cupful of brewers' or bakers' yeast. Boil the sugar with 3 parts of the water, and skim. Remove from the fire, and pour in the cold water. Strain into a ten gallon keg. Put in some small pieces of toast with the yeast. Stir every day for a week. Then tack gauze over the orifice. Set where the sun will shine on it, and let remain six months, by which time, if made in the spring, it will be vinegar.

Always save all the currants, skimmings, pieces, etc., left after making jelly, place in a stone jar, cover with soft water previously boiled to purify it, let stand several days; in the meantime, take your apple peelings, without the cores, and put on in porcelain kettle, cover with water, boil twenty minutes, drain into a large stone jar; drain currants also into this jar, add all the rinsings from your molasses jugs, all dribs of syrups, etc., and when jar is full, drain off all that is clear into vinegar keg (where, of course, you have some good cider vinegar to

start with). If not sweet enough, add brown sugar or molasses, cover the bung hole with a piece of coarse netting, and set in the sun or by the kitchen stove. In making vinegar always remember to give it plenty of air, and it is better to have the cask or barrel (which should be of oak) only half full, so that the air may pass over as large a surface as possible. Vinegar must also have plenty of material, such as sugar, molasses, etc., to work upon. Never use alum or cream of tartar, as some advise, and never let your vinegar freeze. Paint your barrel or cask if you would have it durable.

Apple Vinegar.

Save all parings and cores of apples when used for cooking purposes; put them in a jar; cover with cold water; add about a pint molasses to 3 or 4 gallons; tie mosquito netting over jar; add more apple parings as you have them, and all the cold tea left in tea pot. Makes the very best vinegar.

Honey Vinegar.

One quart of clear honey, 8 quarts of warm water. Mix well. When it has passed through the process of fermentation, a white vinegar will be formed in many respects better than the ordinary vinegar.

Beet Vinegar.

The juice of 1 bushel of sugar beets, will make from five to six gallons of the best vinegar, equal to cider. Wash the beets, grate them, and express the juice. Put the liquid in an empty barrel, cover the orifice with gauze, and set in the sun. In twelve or fifteen days it will be fit for use.

Apple Vinegar.

Save the sound cores and the parings of apples used in cooking. Put in a jar, cover with cold water; add one-half pint of molasses to every 2 gallons. Cover the jar with netting; add more parings and cores occasionally. This will make good vinegar.

Sorghum Vinegar.

To 1 gallon of the molasses, add four and one-half gallons of water. Mix thoroughly, put in an open headed barrel, following the above

proportions until the barrel is full. Tie a coarse cloth over the top. Place where it is light, and give it heat from seventy to ninety degrees. Occasional stirring will help.

Corn Vinegar.

One quart of shelled corn, 1 quart sorghum or other common molasses, 3 gallons water. Boil the corn in water until half done; put in a jar or into jugs. Fill up with the three gallons of water (boiling hot), and sweetened with the molasses. In two or three weeks it will be excellent vinegar.

To Turn Cider into Vinegar.

Bring the barrel out of the cellar, and set in the hot sun. Remove the bung and in its place put a glass bottle, inverted to keep out insects, and give the sun a chance to shine in a little. Add a cupful or so of yeast to hasten the process, and if wanted extra sharp, add 2 or 3 quarts of sorghum syrup, or N. O. molasses. A few weeks in the open air will change it, when it may again be removed to the cellar.

Spiced Vinegar for Pickles.

One gallon of vinegar, 1 pound of sugar, 1 tablespoonful of allspice, 3 tablespoonfuls of mustard seed, 3 tablespoonfuls of celery seed, 2 tablespoonfuls of salt, 1 tablespoonful of black pepper, 1 tablespoonful of cinnamon, 1 tablespoonful of mace, 3 onions finely chopped, 1 teacupful grated horseradish.

DAIRY PRODUCTS.

To Make Butter.

Warm the cream to a temperature of 56° or 58° Fahr., and it will churn in fifteen minutes. After the butter collects in the churn, take it out and stand it for a minute in a very cold place. Do not wash it, as in this way you rob it of certain elements necessary for its preservation. Work it continuously and thoroughly until all the buttermilk is out, adding 2 even teaspoonfuls of very fine salt to each pound of butter, after you have worked it about five minutes. Make it at once into prints, and stand away in a cool place.

To Make Butter Quickly.

Immediately after the cow is milked, strain into clean pans, and set it over a moderate fire until it is scalding hot; do not let it boil; then set it aside; when it is cold, skim off the cream; the milk will still be fit

for ordinary use; when you have enough cream, put into a clean earthen basin; beat it with a wooden spoon until the butter is made, which will not be long; then take it from the milk and work it with a little cold water, until it is free from milk; then drain off the water, put a small tablespoonful of fine salt to each pound of butter, and work it in. A small teaspoonful of fine white sugar, worked in with the salt, will be found an improvement—sugar is a great preservative. Make the butter in a roll; cover it with a bit of muslin, and keep it in a cool place. A reliable recipe.

A Brine to Preserve Butter.

First work your butter into small rolls, wrapping each one carefully in a clean muslin cloth, tying them up with a string. Make a brine, say three gallons, having it strong enough of salt to bear up an egg; add a half teacupful of pure white sugar, and 1 tablespoonful of saltpeter; boil the brine, and when cold, strain it carefully. Pour it over the rolls so as to more than cover them, as this excludes the air. Place a weight over all to keep the rolls under the surface.

To Keep Cheese Moist.

Many housekeepers complain that their cheese becomes dry, and some use a kind of bell glass to put their cheese in. A very simple expedient will keep cheese in the best condition. Take a linen cloth, or cheese cloth, dip it in white wine, squeeze out excess of wine, and wrap up the cheese in it. By doing this the cheese is not only kept moist, but its flavor is improved.

Curds and Cream.

One gallon of milk will make a moderate dish. Put 1 spoonful of prepared rennet to each quart of milk, and when you find that it has become curd, tie it loosely in a thin cloth, and hang it to drain; do not wring or press the cloth; when drained, put the curd into a mug and set in cool water, which must be frequently changed (a refrigerator saves this trouble). When you dish it, if there is whey in the mug, ladle it gently out without pressing the curd; lay it on a deep dish, and pour fresh cream over it; have powdered loaf sugar to eat with it; also hand the nutmeg grater. Prepared rennet can be had at almost any druggist's, and at a reasonable price.

New Jersey Cream Cheese.

First scald the quantity of milk desired; let it cool a little, then add the rennet; the directions for quantity are given on the packages of "Prepared Rennet." When the curd is formed, take it out on a ladle without breaking it; lay it on a thin cloth held by two persons; dash a ladleful of water over each ladleful of curd, to separate the curd; hang it up to drain the water off, and then put it under a light press for one hour; cut the curd with a thread into small pieces; lay a cloth between each two, and press for an hour; take them out, rub them with fine salt, let them lie on a board for an hour, and wash them in cold water; let them lie to drain, and in a day or two the skin will look dry; put some sweet grass under and over them, and they will soon ripen.

Curd or Cottage Cheese.

Set a gallon or more of clabbered milk on the stove hearth or in the oven after cooking a meal, leaving the door open; turn it around frequently, and cut the curd in squares with a knife, stirring gently now and then till about as warm as the finger will bear, and the whey shows all around the curd; pour all into a coarse bag, and hang to drain in a cool place for three or four hours, or over night if made in the evening. When wanted, turn from the bag, chop rather coarse with a knife, and dress with salt, pepper and sweet cream. Some mash and rub thoroughly with the cream; others dress with sugar, cream and a little nutmeg, omitting the salt and pepper. Another way is to chop fine, add salt to taste, work in a very little cream or butter, and mould into round balls.

Cheese Souffle.

Melt an ounce of butter in a saucepan; mix smoothly with it 1 ounce of flour, a pinch of salt and cayenne, and a quarter of a pint of milk; simmer the mixture gently over the fire, stirring it all the time, till it is as thick as melted butter; stir into it about 3 ounces of finely-grated parmesan, or any good cheese. Turn it into a basin, and mix with it the yolks of 2 well-beaten eggs. Whisk 3 whites to a solid froth, and just before the soufflé is baked put them into it, and pour the mixture into a small round tin. It should be only half filled, as the fondu will rise very high. Pin a napkin around the dish in which it is baked, and serve the moment it is baked. It would be well to have a metal cover strongly heated. Time twenty minutes. Sufficient for six persons.

Scolloped Cheese.

Any person who is fond of cheese could not fail to favor this recipe. Take 3 slices of bread, well buttered, first cutting off the brown outside crust. Grate fine a quarter of a pound of any kind of good cheese; lay the bread in layers in a buttered baking dish, sprinkle over it the grated cheese, some salt and pepper to taste. Mix 4 well beaten eggs with 3 cups of milk; pour it over the bread and cheese. Bake it in a hot oven as you would cook a bread pudding. This makes an ample dish for four people.

Pastry Ramakins.

Take the remains or odd pieces of any light puff paste left from pies or tarts; gather up the pieces of paste, roll it out evenly, and sprinkle it with grated cheese of a nice flavor. Fold the paste in three, roll it out again, and sprinkle more cheese over; fold the paste, roll it out, and with a paste cutter shape it in any way that may be desired. Bake the ramakins in a brisk oven from ten to fifteen minutes, dish them on a hot napkin, and serve quickly. The appearance of this dish may be very much improved by brushing the ramakins over with yolk of egg before they are placed in the oven. Where expense is not objected to, parmesan is the best kind of cheese to use for making this dish. Very nice with a cup of coffee for a lunch.

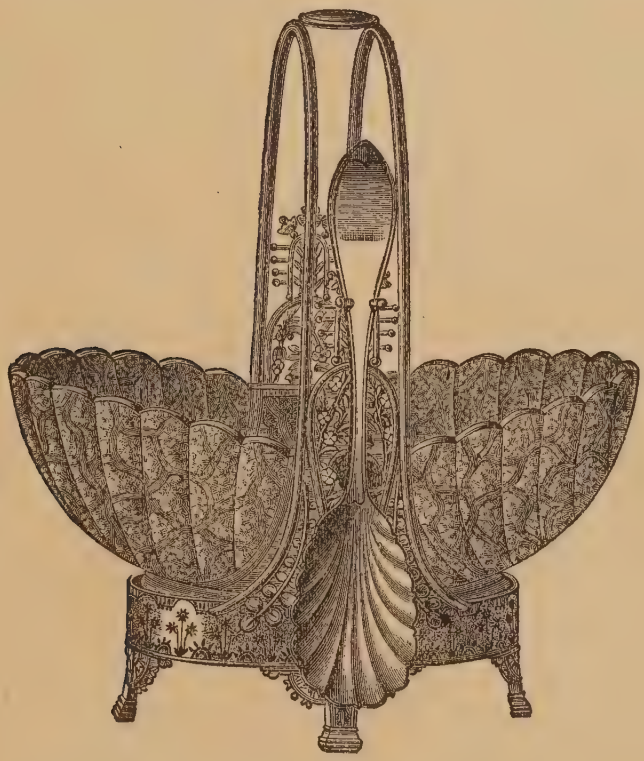
Bonny Clabber.

This dish is in perfection in the summer, when milk sours and thickens very quickly. It should be very cold when served. A nice way is to pour the milk before it has thickened into a glass dish, and when thick set on ice for an hour or two, and it is ready to serve, and is really a very pretty addition to the supper table. Serve in sauce dishes or deep dessert plates, sprinkle with sugar (maple is nice), and a little grated nutmeg, if liked.

Toasted Cheese or Scotch Rare-Bit.

One-half pound of rich cheese, 4 slices of bread, salt and cayenne to taste. Cut the cheese into very thin slices, spread it on a heated flat dish, and stand it over boiling water to melt. While this is melting, toast the bread, and butter it; place it on a hot dish, add the seasoning to the cheese, and spread it over the toast. Serve very hot.

CANNED AND DRIED FRUITS.



None but perfectly sound and fresh fruits should be used for this purpose. They may be canned with or without sugar, as the sugar takes no part whatever in their preservation. The fruit should not be cooked sufficiently long to destroy its natural flavor, and while boiling hot should be sealed in air tight glass jars, filled to overflowing to exclude every particle of air, then quickly sealed. The jars should be thoroughly

heated before filling, filled through a wide-mouthed funnel, and should, during this process, stand on a folded damp towel, to prevent breakage. Large-mouthed glass jars, with porcelain-lined or glass tops only should be used. After filling and screwing on the tops, stand the jars in a warm part of the kitchen, where the air will not strike them, over night. In the morning you will be able to give the tops another turn. Then wipe the jars carefully, and put them away in a cool (not cold) dark closet. In a week or two examine them carefully; if the liquid has settled, and you see no small air bubbles, or the porcelain-lined tops slightly indented, you may be sure that the fruit is keeping; if you find the opposites, the fruit is beginning to ferment, and the jars will burst if not opened. Re-cork and use them at once for stewed fruit. If you are obliged to use common large-mouthed bottles with corks, steam the corks and pare them to a close fit, driving them in with a mallet.

SEALING WAX.

One pound of resin, 3 ounces of beeswax, one and one-half ounces of tallow. Use a brush in covering the corks, and as they cool, dip the mouth into the melted wax. Place in a basin of cool water. Pack in a cool, dark, and dry cellar. After one week, examine for flaws, cracks, or signs of ferment.

The rubber rings used to assist in keeping the air from the fruit cans sometimes become so dry and brittle as to be almost useless. They can be restored to normal condition usually by letting them lie in water in which you have put a little ammonia. Mix in this proportion: One part of ammonia and 2 parts water. Sometimes they do not need to lie in this more than five minutes, but frequently a half hour is needed to restore their elasticity.

In opening a tin can of fruit pour out the contents immediately. Leave exposed to the air in an open dish for some little time before using, and if any remains over put away in an earthen dish.

Cans that refuse to open will usually yield to a cloth wrung from hot water and folded around the top. If not, set the can with the top downward in an inch or so of boiling water. See that it does not touch the glass. Or run knife under rubber.

Rubber rings that have hardened, may be dropped for one-half hour in a solution of one-third water and two-thirds ammonia, to soften.

CONDENSED CANNING.

Pack the cans full of fruit. Screw the covers on lightly, and stand each can on a little block of wood placed in the bottom of the boiler. Fill as many cans as will stand in the boiler. Put sugar enough in each one to sweeten for the table. Fill the boiler with cold water nearly to the top of the cans. Boil twenty or twenty-five minutes. When the fruit will be found to have settled somewhat, remove part of the cans; open and take one to fill up the others. Screw tightly and proceed in the same way until all are filled. It will take about three out of twelve to fill those that have settled. Let stand all night, and tighten the covers in the morning. It is better not to put the rubber rings on the cans until after they have been boiled and re-filled. There is no danger of breakage in this way, and the cans are almost solid fruits, thus gaining in space. In preparing for the table they can be diluted with hot water to the desired consistency, and sweetened to taste, or served as they are. Some cook books advocate canning without sugar, but fruit is never quite as nice prepared in this way, and it should be sweetened partially, at least, when first canned.

Peas, beans and tomatoes are excellent canned in the same way; corn also. Fill the cans as for fruit, omitting sugar. Boil the same way until they are sufficiently cooked; fill each can with hot water. Screw down tight, and set away. Some housekeepers prefer to cook the vegetables ten or fifteen minutes, then fill the cans and finish cooking. Canned in this manner, fruits will not lose flavor as in the usual way. Small fruits of all description may be canned in this manner.

Canned Peaches.

To 1 pound of peaches allow half a pound of sugar; to 6 pounds of sugar, add half a tumbler of water; put in the kettle a layer of sugar and 1 of peaches, until the whole of both are in. Wash about eight peach leaves, tie them up and put into the kettle, remembering to take them out when you begin to fill up the jars. Let the sugared fruit remain on the range, but away from the fire, until upon tipping the

vessel to one side you can see some liquid; then fill the jars, taking them out of hot water into which they were put when cold, remaining until it was made to boil around them. In this way you will find out if the glass has been properly annealed; for we consider glass jars with stoppers screwing down upon India rubber rings as the best for canning fruit in families. They should be kept in a dark closet; and although somewhat more expensive than tin in the first instance, are much nicer, and keep for years with careful usage. Fruit must be of fine flavor, and ripe, though not soft, to make nice canned fruit. Peaches should be thrown into cold water as they are peeled, to prevent a yellowish crust.

Canned Strawberries.

All berries are canned after much the same fashion. Either use one or the other of the two rules given at the beginning of this division, or proceed as follows: Put the berries in a porcelain kettle. Heat slowly; as they commence boiling add sugar according to the table at beginning of this chapter. If strawberries, boil eight or ten minutes before putting in the sugar; dip out any extra juice. Can hot, and seal at once.

To Can Quinces.

Cut the quinces into thin slices like apples for pies. To 1 quart jarful of quince, take a coffee saucer and a half of sugar, and a coffee cupful of water; put the sugar and water on the fire, and when boiling put in the quinces; have ready the jars with their fastenings, stand the jars in a pan of boiling water on the stove, and when the quince is clear and tender put rapidly into the jars, fruit and syrup together. The jars must be filled so that the syrup overflows, and fastened up tight as quickly as possible.

Canned Pineapple.

For 6 pounds of fruit, when cut and ready to can, make syrup with two and a half pounds of sugar and nearly 3 pints of water; boil syrup five minutes, and skim or strain if necessary; then add the fruit, and let it boil up; have cans hot, fill, and shut up as soon as possible. Use the best white sugar. As the cans cool, keep tightening them up. Cut the fruit half an inch thick.

Canned Fruit Juices.

Canned fruit juices are an excellent substitute for brandy or wine in all puddings and sauces, etc.

It is a good plan to can the pure juices of fruit in the summer time, putting it by for this purpose.

Select clean ripe fruit, press out the juice, and strain it through a flannel cloth. To each pint of juice add 1 cupful of white granulated sugar. Put it in a porcelain kettle, bring it to the boiling point, and bottle while hot in small bottles. It must be sealed very tight while it is hot. Will keep a long time, the same as canned fruit.

Canned Raspberries.

To can raspberries, gooseberries, huckleberries, plums, cherries, grapes, currants, or any small fruits, proceed exactly as with strawberries. I should also include peaches in this list.

Canned Elderberries.

Put them into bottles and set into a boiler of water and proceed as in canning fruit, only the bottles may be filled up with boiling water; after settling, cork up and seal. These berries are nearly as good for winter pies as huckleberries.

Canned Pears.

Peel and cut in halves, or, if preferred, leave whole. Steam them as directed for peaches. It will take longer. When the syrup is ready, add the pears to it for a moment. Then dip them into cans, and proceed exactly as with peaches.

Canned Apples.

Cut apples up and stew either with or without sugar. Seal up as other fruit.

Canned Pumpkin.

Steam the pumpkin, first slicing and removing seeds; leave in the shell. When done, scrape from the shell. Mash, fill into cans, hot being careful that no air bubbles remain in filling the can. Seal up. It can be prepared for pies the same as fresh pumpkin, from which it cannot be told. Instead of steaming, it may be baked and scraped from the shell.

Canned Pie-Plant.

Cut in inch pieces and stew with its own weight of sugar slowly, until tender. Add only water enough to dissolve sugar. Seal up. Can without sugar, if more convenient.

Canned Plums.

To every pound of plums allow a quarter or a pound of sugar. Put the sugar and plums alternately into the preserving kettle, first pricking the plums to prevent their breaking. Let them stand on the back of the stove for an hour or two, then put them over a moderate fire, and allow to come to a boil; skim and pour at once into jars, running a silver spoon handle around the inside of the jar to break the air bubbles; cover, and screw down the tops.

Canned Boiled Cider.

Boiled cider, in our grandmothers' time, was indispensable to the making of a good "mince pie," adding the proper flavor and richness, which cannot be substituted by any other ingredient, and a gill of which when added to a rule of "fruit cake" makes it more moist, keeps it longer, and is far superior to fruit cake made without it. Boiled cider is an article rarely found in the market, nowadays, but can be made by any one, with but little trouble and expense, using sweet cider, shortly after it is made, and before fermentation takes place. Place 5 quarts of sweet cider in a porcelain-lined kettle over the fire, boil it slowly until reduced to 1 quart, carefully watching it that it does not burn; turn into glass jars while hot, and seal tightly, the same as canned fruit. It is then ready to use any time of the year.

Canned Pumpkins and Squashes.

Pumpkins or squashes canned are far more convenient for ready use than those dried in the old-fashioned way. Cut up pumpkin or squash into small pieces, first cutting off the peel; stew them until tender, add no seasoning; then mash them very fine with a potato masher. Have ready your cans, made hot, and then fill them with the hot pumpkin or squash, seal tight; place in a dark, cool closet.

To Can Peas.

Fill the can full of peas, shake the can so they can be filled well. You cannot press the peas in the can as you did the corn, but by shaking

the cans they may be filled quite full. Put into the cans enough cold water to fill to overflowing, then screw the cover tight as you can with your thumb and first finger, and proceed exactly as in canning corn.

String beans are cut as for cooking, and canned in the same manner. No seasoning of salt, pepper or sugar should be added.

Canned Mince-Meat.

Mince meat for pies can be preserved for years if canned the same as fruit, while hot, and put into glass jars and sealed perfectly tight, and set in a cool, dark place. One glass quart jar will hold enough to make two ordinary-sized pies, and in this way "mince pies" can be had in the middle of summer as well as in winter, and if the cans are sealed properly, the meat will be just as fine when opened as when first canned.

Canned Tomatoes.

Pour boiling water over the tomatoes to loosen the skin. Peel, crush each tomato in the hand; this wrings out the juice in a way that cannot be accomplished by slicing. When enough are prepared, let them stand awhile and pour off the accumulated juice; press a plate on them and pour off the remainder of the juice. Let them boil up several times in the preserving kettle; skim, and can. Stone jars, jugs and glass cans may be used. Some prefer to season them slightly with salt before canning. To serve tomatoes prepared in this way, all that is necessary is to heat them sufficiently to melt the butter. Thicken slightly with broken crackers, toast or stale bread. Tighten the can covers before putting away, and wrap glass cans in paper to prevent fading.

Dried Currants, Blackberries and Raspberries.

Dry in the same manner as gooseberries. Use more sugar if desired.

Dried Cherries.

Cherries can be dried same as gooseberries, using a little more sugar, or the same as plums. Cherries can be dried without sugar.

Dried Plums.

Pit and put in jars, a layer of fruit alternately with a layer of sugar in the proportion of one-half pound sugar to 1 pound of fruit. Let

stand over night. Then put the jar over the fire and boil ten minutes, skimming carefully. Remove the fruit from the syrup and spread thinly over plates and dry in the sun or a moderate oven, turning frequently until dry. Pack carefully in boxes. Nice for stewing, for fruit puddings or pies. The syrup that is left can be used in the proportion of a pint to a quart of good cider vinegar in making sweet fruit pickles.

Dried Peaches and Apples.

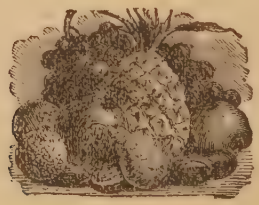
Pit, peel, and cut to suit; dry partly and then pack them in jars, spreading sugar thickly between the layers. Tie down and they will keep well and be delicious for pies or sauce. They may also be dried without any sugar, and put away for use.

Dried Peaches.

Halve the fruit, remove the stones, fill the cavities with white sugar and dry in a moderate oven. The fruit, if first-class peaches are used, will be found delicious, almost equal when stewed to preserves, and far more healthful and economical.

Dried Pumpkin.

Prepare a large kettleful as for stewing. Let boil briskly until all the water has evaporated, then let boil slowly, stirring often until very dry, and beginning to brown slightly. Put on plates in a moderate oven to dry. Hang up in a closely-tied paper bag. When wanted for use take a piece the size of an egg and put it in a quart of warm milk over night. It will be ready for use in the morning.



PRESERVES, JELLIES, ETC.

Preserves, to be perfect, must be made with the greatest care. Economy of time and trouble is a waste of fruit and sugar.

Fruit for preserving should be sound and free from all defects, using white sugar, and also that which is dry, which produces the nicest syrup; dark sugar can be used by being clarified, which is done by dissolving 2 pounds of sugar in a pint of water; add to it the white of an egg, and beat it well, put it into a preserving kettle on the fire, and stir with a wooden spoon. As soon as it begins to swell and boil up, throw in a little cold water; let it boil up again, take it off, and remove the scum; boil it again, throw in more cold water, and remove the scum; repeat until it is clear, and pours like oil from the spoon.

In the old way of preserving, we used pound for pound, when they were kept in stone jars or crocks. "Pound for pound" preserves and jam can be put away without sealing; simply tie up with 2 or 3 thicknesses of paper, over which put a cloth. Look at them occasionally and if signs of working appear, heating up thoroughly will sweeten them again. Remove carefully any mold that may show itself.

The "pound for pound" custom of preserving fruit has been growing less for many years, though many still prefer the preserved to canned fruit. Now, as most preserves are put up in sealed jars or cans, less sugar seems sufficient; three-quarters of a pound of sugar is generally all that is required for a pound of fruit.

Berries, peaches, etc., may be packed in a jar in layers, with part of the sugar sprinkled between. Do this over night. It will be found to harden the fruit so that it will keep its form better when cooked, and will also permeate it more thoroughly with the sugar. Add the remainder of the sugar in the morning, and proceed as usual.

Use porcelain, granite, iron kettles or stone jars for preserving.

Fruits that require paring should be dropped into cold water as soon as peeled, to prevent blackening.

Boil preserves gently.

Any of the fruits that have been preserved in syrup may be converted into dry preserves, by first draining them from the syrup, and then drying them in a stove or very moderate oven, adding to them a quantity of powdered loaf sugar, which will gradually penetrate the fruit, while the fluid parts of the syrup gently evaporate. They should be dried in the stove or oven or a sieve, and turned every six or eight hours, fresh powdered sugar being sifted over them every time they are turned. Afterward, they are to be kept in a dry situation, in drawers or boxes. Currants or cherries preserved whole in this manner, in bunches, are extremely elegant, and have a fine flavor. In this way it is, also, that oranges and lemon chips are preserved.

Mold can be prevented from forming on fruit jellies by pouring a little melted paraffine over the top. When cool, it will harden to a solid cake, which can be easily removed when the jelly is used, and saved to use over again another year. It is perfectly harmless and tasteless.

Marmalades, or the different butters, will be smoother and better flavored, and will require less boiling, if the fruit (peaches, quinces, oranges and apples make the best) is well cooked and mashed before adding either sugar or cider. It is important to stir constantly with an apple butter stirrer.

Preserved Apples. (Whole.)

Peel and core large firm apples (pippins are best). Throw them into water as you pare them. Boil the parings in water for fifteen minutes, allowing a pint to 1 pound of fruit. Then strain, adding three-quarters of a pound of sugar to each pint of water, as measured at first, with enough lemon peel, orange peel or mace, to impart a pleasant flavor; return to the kettle. When the syrup has been well skimmed and is clear, pour it boiling hot over the apples, which must be drained from the water in which they have hitherto stood. Let them remain in the syrup until both are perfectly cold. Then, covering closely, let them simmer over a slow fire until transparent. When all the minutiæ of these directions are attended to, the fruit will remain unbroken, and present a beautiful and inviting appearance.

Apple Preserves. (*Halves.*)

Select tart, nicely-flavored apples. Peel, divide in halves, and core them. Allow three-quarters of a pound of white sugar to each pound of apples. Clarify the sugar; add the apples to the syrup. Boil till clear. Skim out. Boil the syrup down till about the consistence of golden syrup. Pour it over the apples. If ginger root is liked as a flavor, boil an ounce of it (after bruising) in a bag in clear water, and add the water to the sugar-water. If lemon is liked, cut in thin slices and add just before sealing up. Seal up hot.

Apple and Quince Preserves.

Pare, core and quarter a peck each of quinces and sweet apples. Steam until tender; make a syrup according to some of the previous rules; three-quarters pound of sugar and one-half cup of cold water to a pound of fruit; boil and skim. Put the fruit in the syrup, boil until a beautiful red; slice in a large lemon or two just before taking up. This is very nice. The skin and rough pieces may be used for jelly

Preserved Quinces.

Pare, core and quarter your fruit, then weigh it and allow an equal quantity of white sugar. Take the parings and cores, and put in a preserving kettle; cover them with water and boil for half an hour, then strain through a hair sieve, and put the juice back into the kettle and boil the quinces in it a little at a time until they are tender; lift out as they are done with a drainer, and lay on a dish; if the liquid seems scarce add more water. When all are cooked, throw into this liquor the sugar, and allow it to boil ten minutes before putting in the quinces; let them boil until they change color, say one hour and a quarter, on a slow fire; while they are boiling occasionally slip a silver spoon under them to see that they do not burn, but on no account stir them. Have 2 fresh lemons cut in thin slices, and when the fruit is being put in jars lay a slice or two in each. Quinces may be steamed until tender.

Preserved Pears.

One pound of fruit, 1 pound of sugar; pare off the peeling thin. Make a nice syrup of nearly 1 cupful of water and 1 pound of sugar, and when clarified by boiling and skimming, put in the pears and stew gently until clear. Choose rather pears like the Seckel for preserving, both on

account of their flavor and size. A nice way is to stick a clove in the blossom end of each pear, for this fruit seems to require some extraneous flavor to bring out its own piquancy. Another acceptable addition to pear preserves may be found instead, by adding the juice and thinly pared rind of 1 lemon to each 5 pounds of fruit. If the pears are hard and tough, parboil them until tender before beginning to preserve, and from the same water take what you need for making their syrup. If you can procure only large pears to preserve, cut them into halves, or even slices, so that they will be done more quickly, and lose nothing in appearance, either.

To Preserve and Dry Green Gages.

To every pound of sugar allow 1 pound of fruit, 1 quarter pint of water. For this purpose, the fruit must be used before it is quite ripe, and part of the stalk must be left on. Weigh the fruit, rejecting all that is in the least degree blemished, and put it into a lined saucepan with the sugar and water, which should have been previously boiled together to a rich syrup. Boil the fruit in this for ten minutes, remove it from the fire, and drain the green gages. The next day boil up the syrup and put in the fruit again, let it simmer for three minutes, and drain the syrup away. Continue this process for five or six days, and the last time place the green gages, when drained, on a hair sieve, and put them in an oven or warm spot to dry; keep them in a box, with paper between each layer, in a place free from damp.

Plum Sweetmeats.

When damson plums are perfectly ripe, peel and divide them, taking out the stones; put them over a gentle heat to cook in their own juice; when soft rub them through a sieve, and return to the stove, adding just enough sugar to sweeten, a little cinnamon, and when nearly done, wine in quantity to suit the taste. This is done more to keep the sweetmeats than for the flavor, as self-sealing cans are not used here, and all preserves are pasted up with the white of eggs. The common wine of the country is thin and sour, and is much used in cookery.

Wild Plum Preserves.

Scald the plums in saleratus water, 1 teaspoonful to 2 gallons of plums. When the skins break slightly, pour off the water and turn the

plums into a colander to drain. When cool remove the pits and weigh the fruit. Allow pound for pound of sugar. Clarify the sugar by boiling with little water, skim, and put in the fruit. When tender skim out and boil the syrup down and pour over the plums. Tie up in small jars when cold.

Preserved Egg Plums.

Use a pound of sugar for a pound of plums; wash the plums, and wipe dry; put the sugar on a slow fire in the preserving kettle, with as much water as will melt the sugar, and let it simmer slowly; then prick each plum thoroughly with a needle, or a fork with fine prongs, and place a layer of them in the syrup; let them cook until they lose their color a little, and the skins begin to break; then lift them out with a perforated skimmer, and place them singly in a large dish to cool; then put another layer of plums in the syrup, and let them cook and cool in the same manner, until the whole are done; as they cool, carefully replace the broken skins so as not to spoil the appearance of the plums; when the last layer is finished, return the first to the kettle, and boil until transparent; do the same with each layer; while the latest cooked are cooling, place the first in glass jars; when all are done, pour the hot syrup over them; when they are cold, close as usual; the jelly should be of the color and consistence of rich wine jelly.

Plum Tomato Preserves.

Take yellow plum tomatoes, scald until the skins come off easily. Take three-quarters pound sugar to 1 pound fruit. Cook until tender, flavor as above with lemons and add one-third as many raisins as tomatoes, ten minutes before taking off the stove. Very nice without raisins. Seal up hot.

Peach Preserves.

Pare and halve the peaches, removing the pits, or take the pits out and leave the peach as whole as possible. Allow for each pound of fruit 1 pound of white sugar. Dissolve the sugar in just enough cold water to saturate it, using one-half cupful to the pound. Stir well; let boil ten minutes and skim. Blanch 5 peach pits or kernels for each pound of the fruit, put in the syrup, and let remain. They are very ornamental to the preserves, besides giving a delicate flavor. Put in the peaches and cook

until clear; about twenty minutes will answer. Remove from the kettle and set away in a cool place, cover closely, let stand two or three days, then turn the syrup off and boil until it thickens slightly; turn it boiling over the peaches. Put up in jars as directed for preserves at beginning of this chapter, or, if desired, they may be canned and sealed up. In canning, pack the peaches in the jar and pour the syrup over them.

Green Tomato Preserves.

Take small green tomatoes; put them in a clarified syrup made of white sugar, equal in weight to the tomatoes, and cold water more than enough to cover the quantity of fruit. Slice in 1 lemon to every 2 pounds of tomatoes. Boil them gently three hours, afterward put up in jars, tying securely.

Tomato Figs.

Three pounds sugar to 8 pounds tomatoes. Take round, ripe ones; peel and boil whole in the sugar until it penetrates them, but do not boil to pieces. Then lay on flat dishes to dry. Boil syrup until quite thick and pour over them from time to time. When dry pack in boxes in layers, with sugar sprinkled over each layer.

Pineapple.

Pare the pineapple, take out the eyes, then pick the pineapple into pieces with a silver fork. To every pound of the picked pineapple allow three-quarters of a pound of sugar. Put the pineapple into a porcelain-lined kettle, add the sugar, and cook over a very moderate fire ten minutes. Can as directed. Or, the pineapple may be grated.

Orange Preserves.

Take any number of oranges with rather more than their weight in white sugar. Slightly grate the oranges and score them round and round with a knife, but not cut very deep. Put them in cold water for three days, changing the water several times each day. Tie them up in a cloth and boil them until soft enough for the head of a pin to penetrate the skin easily, and remove from the cloth. While they are boiling, place the sugar over the fire, with 1 cupful of water to each pound of sugar. Let boil two or three minutes and strain through muslin. Put the oranges into the syrup and boil gently until it jellies, and is of a yellow color. Try the syrup by putting some to cool. It must not be

too stiff. If the syrup does not cover the oranges turn them so that every part may be thoroughly done.

Crab-Apple Preserves.

Core the crab apples with a sharp penknife through the blossom end, leaving the stems on. Take 1 pound of white sugar for each pound of prepared fruit, and 1 cupful of water to the pound. Put over a moderate fire, let dissolve and boil; skim and drop the apples in. Let them boil gently until clear, and the skins begin to break. Skim out; boil the syrup until thick; put the fruit in jars, and pour the syrup over. Slices of lemon boiled with the fruit may be considered an improvement; 1 lemon is enough for several pounds of fruit.

Blackberry Preserves.

To every pound of blackberries allow a quarter pound of sugar. Put the berries in a porcelain-lined kettle, cover them with the sugar, and let stand one or two hours, then add a quarter teaspoonful of powdered alum to each quart of fruit. Stand over a moderate fire, and bring to boiling point. Skim, and can as directed.

To Preserve Watermelon Rind and Citron.

Pare off the green skin, cut the watermelon rind into pieces. Weigh the pieces, and allow to each pound a pound and a half of loaf sugar. Line your kettle with green vine leaves, and put in the pieces without the sugar. A layer of vine leaves must cover each layer of melon rind. Pour in water to cover the whole, and place a thick cloth over the kettle. Simmer the fruit for two hours, after scattering a few bits of alum amongst it. Spread the melon rind on a dish to cool. Melt the sugar, using a pint of water to a pound and a half of sugar, and mix with it some beaten white of egg. Boil, and skim the sugar. When quite clear, put in the rind, and let it boil two hours; take out the rind, boil the syrup again, pour it over the rind, and let it remain all night. The next morning, boil the syrup with lemon juice, allowing 1 lemon to a quart of syrup. When it is thick enough to hang in a drop from the point of a spoon, it is done. Put the rind in jars, and pour over it the syrup. It is not fit for use immediately.

Citrons may be preserved in the same manner, first paring off the outer skin, and cutting them into quarters. Also green limes.

Cucumber Preserves.

Gather young cucumbers, about four inches long. Lay in strong brine one week. Wash. Soak twenty-four hours in clear water, changing this four times. Line a bell metal kettle with grapevine leaves. Lay in the cucumbers with a little alum scattered among them. Cover with vine leaves. Fill the kettle with clear water. Cover closely. Let them simmer. As soon as they are well greened take out the cucumbers and drop in ice water. When perfectly cold, wipe, and with a small knife slit down one side. Dig out the seeds. Stuff with a mixture of chopped raisins and citron. Sew up the slit with a fine thread and weigh them. Make a syrup, allowing 1 pound of sugar to 1 pound of cucumber, and 1 pint of water. Heat to boiling point. Skim. Drop in the fruit. Simmer half an hour. Take out. Spread on a dish in the sun and boil down the syrup with a few slices of ginger root added. When thick, put in the cucumbers again. Simmer five minutes and put in glass jars, tying up when cool.

Strawberry Preserves.

Put 2 pounds of sugar in a bright tin pan over a kettle of boiling water; and pour into it half a pint of boiling water; when the sugar is dissolved and hot put in fruit, and then place the pan directly on the stove or range; let boil ten minutes or longer if the fruit is not clear, gently (or the berries will be broken) take up with a small strainer, and keep hot while the syrup is boiled down until thick and rich; drain off the thin syrup from the cans, and pour the rich syrup over the berries to fill, and screw down the tops immediately. The thin syrup poured off may be brought to boiling, and, then bottled and sealed, be used for sauces and drinks, or made into jelly.

Prune Preserves.

Pour boiling water on the prunes and set them where they will keep warm, together with a lemon cut in pieces. When swelled to their original size, put to each pound of the prunes one-half pound of brown sugar and 1 stick of cinnamon. If there is not enough water remaining to cover the prunes, add more, and stew in this syrup one-fourth of an hour. Squeeze in the juice of half a lemon to every 3 pounds of prunes. Do this just before removing from the fire. Pit the prunes.

Preserved Orange Peel.

Weigh oranges whole, and allow pound for pound of sugar. Peel the oranges neatly and cut the rind into narrow shreds. Boil the rind until tender, changing the water twice, and replenishing with hot from the kettle. Squeeze the strained juice of the oranges over the sugar; let this heat to a boil; put in the shreds, and boil twenty minutes. Lemon peel can be preserved in the same way, allowing more sugar.

Currant Preserves.

Make same as raspberry preserves, using pound for pound of sugar and boiling a little longer. Preserved currants mixed with water are an excellent drink in fevers.

To Preserve Berries Whole. (*Excellent*).

Buy the fruit when not too ripe, pick over immediately, wash if absolutely necessary, and put in glass jars, filling each one about two-thirds full.

Put in the preserving kettle a pound of sugar and 1 cupful of water for every 2 pounds of fruit, and let it come slowly to a boil. Pour this syrup into the jars over the berries, filling them up to the brim; then set the jars in a pot of cold water on the stove, and let the water boil and the fruit become scalding hot. Now take them out and seal perfectly tight. If this process is followed thoroughly, the fruit will keep for several years.

Preserved Cherries.

Take large, ripe Morello cherries; weigh them, and to each pound allow a pound of loaf sugar. Stone the cherries (opening them with a sharp quill), and save the juice that comes from them in the process. As you stone them, throw them into a large pan or tureen, and strew about half the sugar over them, and let them lie in it an hour or two after they are all stoned. Then put them into a preserving kettle with the remainder of the sugar, and boil and skim them till the fruit is clear and the syrup thick.

Preserved Pumpkins.

To each pound of pumpkin allow 1 pound of roughly pounded loaf sugar, 1 gill of lemon juice.

Obtain a good sweet pumpkin; halve it, take out the seeds, and pare off the rind; cut it into neat slices. Weigh the pumpkin, put the slices in a pan or deep dish in layers, with the sugar sprinkled between them; pour the lemon juice over the top, and let the whole remain for two or three days. Boil all together, adding half a pint of water to every 3 pounds of sugar used, until the pumpkin becomes tender; then turn the whole into a pan, where let it remain for a week; then drain off the syrup, boil until it is quite thick; skim, and pour it boiling over the pumpkin. A little bruised ginger, and lemon rind, thinly pared, may be boiled in the syrup to flavor the pumpkin.

Raspberry Jam.

Three-fourths pound of sugar to a pound of berries. Rinse the fruit and put in the preserving kettle, stir constantly until part of the juice is evaporated, then add the sugar and simmer to a fine jam. This will be found better than putting the sugar in first; the seeds are not as hard in this case. A very good addition will be found in adding 1 pint of currant juice to every 4 pounds of raspberries.

Blackberry Jam.

Make same as raspberry jam. Very healthful, especially for children. Brown sugar may be used.

Strawberry Jam.

Make same as raspberry jam, using white sugar and omitting the currant juice. Seal up hot. Strawberries are difficult to keep through the hot weather.

Currant Jam. (White or Red.)

Make same as raspberry jam. Use pulverized sugar, pound for pound for white currants. Weigh currants after they are picked from the stem. Seal hot, if preferred. Stir and mash frequently.

Grape Jam.

Pulp the grapes, scald the pulps until they can be rubbed through a sieve to remove the seeds; return the skins and boil with three-fourths pound of sugar to a pound of fruit. Boil down gently; put in tumblers or small jars. Seal.

Sweet Potato Preserves.

Make syrup as for peaches. Parboil the potatoes, first cutting in round slices, and boil in the syrup until clear.

Rhubarb Jam.

Cut the rhubarb in pieces one inch long, take sugar pound for pound. Mix together, and let stand all night. In the morning pour off the syrup and boil until it begins to thicken.

Orange Jam.

Take sweet oranges. Peel and put the pulp through a sieve. Put a pound of white sugar to each pound of pulp and juice. Boil twenty minutes together, and seal up.

Gooseberry Jam.

Pick the gooseberries just as they begin to turn. Stem, wash and weigh. To 4 pounds of fruit add half a teacupful of water; boil until soft, and add 4 pounds of sugar and boil until clear. If picked at the right stage the jam will be amber colored and firm, and very much nicer than if the fruit is preserved when ripe.

Brandy Peaches.

Take large white or yellow freestone peaches. (They must not be too ripe.) Scald them with boiling water; cover, and let stand until the water becomes cold. Repeat this scalding, then take them out, lay them on a soft cloth, cover them over with another cloth, and let them remain until perfectly dry. Now put them in stone jars, and cover with brandy. Tie paper over the tops of the jars, and let them remain in this way one week. Then make a syrup, allowing 1 pound of granulated sugar and a half pint of water to each pound of peaches. Boil and skim the syrup, then put in the peaches and simmer until tender, then take the peaches out, drain, and put them in glass jars. Stand the syrup aside to cool. When cold, mix equal quantities of this syrup and the brandy in which you had the peaches. Pour this over the peaches, and seal.

Apple Butter.

Take 9 gallons of cider, boil down to 3 gallons; then add to the boiling cider about 3 gallons of apples that have been pared and quartered; boil rapidly for about two hours without ceasing, to prevent

the apples from sinking. By this time they are well reduced, and will begin to sink; thus far, no stirring has been done, but must be commenced as soon as the apples begin to sink, or they will scorch. Spice to suit the taste. Stir without ceasing until it is reduced to a thick, smooth pulp, which will take about half an hour. Apple butter made in this way has been kept perfectly good over two years, without sealing.

Plum Butter.

One peck plums, one-half bushel sweet apples. Cook in separate kettles until quite soft, with just enough water to prevent sticking to the bottom. When soft, put through a colander into the same kettle, and to each pound add three-quarters pound white sugar. Let cook one-half hour. Seal up.

Grape Butter.

Take sweet apples and grapes, half and half. Cook the apples tender, and rub through a colander. Prepare the grapes as above, using 1 pound of sugar to 2 pounds of the mixed fruit. The skins may be boiled in a bag and taken out as above, or they may be stirred into the butter. The above is the better way. Leave plain or spiced according to first recipe.

Orange Butter.

Take the juice of 6 oranges and yolks of 8 hard-boiled eggs. Rub together in a mortar with 5 tablespoonfuls of pulverized sugar and 1 tablespoonful of orange water. When reduced to a paste stir over a slow fire for twenty minutes until thickened. Dip a mould in cold water and pour in the mixture. When cold turn out and serve with fancy cakes.

Peach Paper.

Take very ripe peaches. Peel, stone, and mash fine. Spread on a smooth surface, a platter, marble slab or board, and keep in the sun. When dry, sprinkle with white sugar and roll up. Good in winter.

Pumpkin Butter.

Three pints of mashed pumpkin, 1 pound of sugar, 4 tablespoonfuls of butter, flavor with ginger root, nutmeg, and lemon peel. Either bake or steam the pumpkin. Rub thoroughly through a sieve, mix with the

sugar, butter, flavor, and let simmer on the back of the stove one hour. It becomes thick and can be kept in jars in a dark place. Use the same as fruit jelly or marmalade.

Quince Marmalade.

Pare, core and slice the quinces, stew the skins and the perfect cores in water enough to cover them. When tender, strain through a cloth. Add the quinces and sugar in the proportion of three-quarters pound to 1 pound of fruit, to this liquid. Boil, stirring and mashing the fruit with a wooden spoon as it softens. The juice of 2 oranges to every 3 pounds of fruit imparts an agreeable flavor. When cool, put in small jars.

Grape Marmalade.

Boil the skins of the grapes in water enough to cover them. Strain through a coarse cloth. To 3 quarts of juice add 3 quarts of sour apples, stewed; the juice and pulp of 4 lemons, 1 ounce of stick cinnamon, broken in bits and tied up in cloth, and 7 pounds of sugar. Let all get hot together, and add the sugar afterward. Stir until it dissolves. Boil one-half hour; take out the spice bag when the flavor suits. Put up in bowls and cover with paper, like jelly, after it is cold. Will keep years. One and one-half peck of sour apples and 25 pounds of grapes will make the two kinds of marmalade given above. They should be made at the same time, using the grape pulps for one and the juice for the other.

Lemon Marmalade.

Slice the lemons thin, removing the seeds; add 3 pints of cold water to each pound of fruit, after cutting. Let it stand twenty-four hours, then boil until tender; pour into an earthen bowl until the following day. Weigh it and to every pound of boiled fruit add one and one-half pounds of lump sugar; boil the whole together until the syrup jellies and the chips are rather transparent.

Peach Marmalade.

Pare, stone and weigh the fruit. Boil one-half the peach kernels in a cupful of water or enough to cover them well. Quarter the peaches and add to the water, after straining it; heat slowly, stirring often with a wooden spoon. Then boil for three-quarters of an hour. Add three-quarters pound of sugar to each pound of fruit; boil for five minutes,

skim and put in the juice of 1 lemon to every 3 pounds of fruit. Boil a few minutes, stewing to a smooth paste. When nearly cold put in glass jars.

Apple Marmalade.

Take any kind of sour apples, pare and core them; cut in small pieces, and to every pound of apples put three-quarters pound of sugar. Boil over a slow fire until reduced to a fine pulp. Put in jelly jars and keep in a cool place.

Pineapple Marmalade.

Grated pineapple and powdered sugar, pound for pound. Boil until thick, then pack in tumblers, and, when cold, paste over with papers dipped in the beaten white of eggs. Keep in a cool place.

JELLIES.

Large glass tumblers are the best for keeping jellies, much better than large vessels, for by being opened frequently they soon spoil; a paper should be cut to fit, and placed over the jelly; then put on the lid or cover, with thick paper rubbed over on the inside with the white of an egg.

There cannot be too much care taken in selecting fruit for jellies, for if the fruit is over ripe, any amount of time in boiling will never make it jelly,—there is where so many fail in making good jelly; and another important matter is overlooked—that of carefully skimming off the juice after it begins to boil and a scum rises from the bottom to the top; the juice should not be stirred, but the scum carefully taken off; if allowed to boil under, the jelly will not be clear.

When either preserves or canned fruits show any indications of fermentation, they should be immediately reboiled with more sugar, to save them. It is much better to be generous with the sugar at first, than to have any losses afterward. Keep all preserves in a cool, dry closet.

To Clarify Jelly.

The white of eggs is, perhaps, the best substance that can be employed in clarifying jelly, as well as some other fluids for the reason

that when albumen (and the white of eggs is nearly pure albumen) is put into a liquid that is muddy, from substances suspended in it, on boiling the liquid the albumen coagulates in a flocculent manner, and entangling with the impurities, rises with them to the surface as a scum, or sinks to the bottom, according to their weight.

Melted paraffine poured on top of jellies, jams, etc., also on the top of canned fruit when the covers are discolored, will be all the covering necessary, excepting a cloth or paper to exclude dust. One can use the paraffine many times.

Jelly, to turn out nicely, should have the mould dipped in hot water for a second.

Currant Jelly. (*Uncooked.*)

Strain and squeeze the juice in the usual way, but do not scald the fruit. Put the juice in a stone jar, stir a few minutes, then add granulated sugar in the proportion of pound for pound, with the juice, stirring constantly until the sugar is completely dissolved; dip out or strain into tumblers. Let stand until it stiffens, and cover with egg paper. A very nice way.

White Currant Jelly.

Make as above, only straining the fruit to prevent discoloration of the juice. Strain through a white cloth and proceed same as for uncooked jelly. Seal up with egg paper. In several weeks the jelly will harden perfectly, and be very clear.

Raspberry Jelly.

To each pint of juice allow ¾ pound of sugar. Let the raspberries be freshly gathered, quite ripe, picked from the stalks; put them into a large jar after breaking the fruit a little with a wooden spoon, and place this jar, covered, in a saucepan of boiling water. When the juice is well drawn, which will be in from three-quarters to one hour, strain the fruit through a fine hair sieve or cloth; measure the juice, and to every pint allow the above proportion of white sugar. Put the juice and sugar into a preserving pan, place it over the fire, and boil gently until the jelly thickens, when a little is poured on a plate; carefully remove all the scum as it rises, pour the jelly into small pots, cover down and keep in a dry place. This jelly answers for making raspberry cream, and for

flavoring various sweet dishes, when, in winter, the fresh fruit is not obtainable.

Quince Jelly.

Quinces for jelly should not be quite ripe, they should be a fine yellow; rub off the down from them, core them, and cut them small; put them in a preserving kettle with a teacupful of water for each pound; let them stew gently until soft, without mashing; put them in a thin muslin bag with the liquor; press them very lightly; to each pint of the liquor put a pound of sugar; stir it until it is all dissolved, then set it over the fire, and let it boil gently, until by cooling some on a plate you find it a good jelly; then turn it into pots or tumblers, and when cold, secure as directed for jellies.

Crab-Apple Jelly.

The apples should be juicy and ripe. The fruit is then quartered, the black spots in the cores removed, afterward put into a preserving kettle over the fire, with a teacupful of water in the bottom to prevent burning; more water is added as it evaporates while cooking. When boiled to a pulp, strain the apples through a coarse flannel, then proceed as for currant jelly.

Grape Jelly.

Mash well the berries, so as to remove the skins; pour all into a preserving kettle, and cook slowly for a few minutes to extract the juice; strain through a colander, and then through a flannel jelly bag, keeping as hot as possible, for if not allowed to cool before putting again on the stove the jelly comes much stiffer; a few quince seeds boiled with the berries the first time, tend to stiffen it; measure the juice, allowing a pound of loaf sugar to every pint of juice, and boil fast for at least half an hour. Try a little, and if it seems done, remove and put into glasses.

Florida Orange Jelly.

Grate the yellow rind of 2 Florida oranges and 2 lemons, and squeeze the juice into a porcelain-lined preserving kettle, adding the juice of 2 more oranges, and removing all the seeds; put in the grated rind, a quarter of a pound of sugar, or more if the fruit is sour, and a gill of water, and boil these ingredients together until a rich syrup is formed; meantime, dissolve 2 ounces of gelatine in a quart of warm water,

stirring it over the fire until it is entirely dissolved; then add the syrup, strain the jelly, and cool it in moulds wet in cold water.

Blackberry Jelly.

Make same as currant jelly, using only three-quarters pound of sugar to 1 pound of juice. This is a very nice jelly, and is preferred by many to the jam. The addition of a small proportion of currants improves the flavor.

Raspberry Jelly.

Make same as blackberry jelly. Add a few currants if liked.

Cherry Jelly.

For cherry jelly, use the pie or Morello cherry, and proceed the same as for blackberry jelly.

Four-Fruit Jelly.

Take raspberries, strawberries, currants and cherries. All should be fully ripe; stone the cherries. Throw all together in a jar and set in a kettle of cold water; let this boil until the fruit is scalded. Strain through a jelly bag, pressing as little as possible, and proceed as for currant jelly. Cool a little bit, stirring; if it congeals readily, pour in glasses. Tie down with egg paper. The flavor of this jelly is much finer than that made of currants or raspberries alone.

Peach Jelly.

Pare the peaches, take out the stones, then slice them; add to them about a quarter of the kernels. Place them in a kettle with enough water to cover them. Stir them often until the fruit is well cooked, then strain, and to every pint of the juice add the juice of a lemon; measure again, allowing a pound of sugar to each pint of juice; heat the sugar very hot, and add when the juice has boiled twenty minutes; let it come to a boil, and take instantly from the fire.

Tomato Jelly.

Peel the tomatoes and squeeze through a cloth; weigh, and add pound for pound of white sugar. Boil to a jelly and seal up. Keep in a cool, dry place. Flavor with lemon juice if wished. This is an excellent article.

Pie-Plant Jelly.

Cut stalks of pie plant up in small pieces with the skin on, throwing out all the green upper ends near the leaf. Stew down well with a little water at first to prevent burning. Strain through a muslin cloth, add white sugar pound for pound, with the juice. Boil fifteen or twenty minutes. Pour in tumblers. This is a delicious and ornamental jelly.

Plum Jelly.

Take perfectly sound plums, remove the stems, wash, and make an incision in each one. Put in a jar, cover, set the jar in a kettle of boiling water and let boil three or four hours until all the juice is extracted from the fruit. Strain and boil with an equal weight of granulated sugar until it jellies, stirring constantly. Put in glasses, sealing as usual. If the plums are not squeezed in straining the juice (and the jelly will be clearer if they are not), the pulp may be made into a very nice marmalade by adding three-quarters of a pound of sugar to 1 pound of the pulp, and cooking until thick.

Wild Plum Jelly.

Wash the fruit and boil in water enough to cover until the plums are a pulp. Strain, weigh the juice, add three-quarters of a pound of sugar to a pound of juice, and make as other jelly. Do not squeeze the pulp, simply strain and make marmalade of the remainder.

Orange Syrup.

Pare the oranges, squeeze, and strain the juice from the pulp. To 1 pint of juice allow one pound and three-quarters of loaf sugar. Put the juice and sugar together, boil and skim it until it is cream; then strain it through a flannel bag, and let it stand until it becomes cool, then put in bottles and cork tight.

Lemon Jelly (With Gelatine.)

One package of Cox's gelatine soaked in enough cold water to cover it. Then add the juice of 3 lemons and 2 cupfuls of white sugar. Pour over this 1 scant quart of boiling water, stir until dissolved, and strain into jelly moulds (see pyramid jellies), or use 1 large mould with a tube in the center. Wet it in cold water before using. Before serving, set the mould in hot water a moment, and the jelly will turn out easily.

Whip to a froth one-half pint of cream, sweeten with 2 tablespoonfuls of powdered sugar. Fill the hollow left by the tube with this, heaping in the center, and pile the remainder around the base, or if the mould is solid, heap around the base. Lemon jelly is delicious without the whipped cream. If the cream is used, serve some to each, using ornamental sauce dishes.

Pyramid Jellies.

Mould variously colored jellies, the more the better, in wineglasses pointed in shape. Warm a little of each enough to run, fill the glasses and cool. Turn out on an ornamental plate, arrange prettily and heap whipped cream about the base. Serve one pyramid to each person in a sauce dish with a portion of cream. Lemon and orange jellies may be moulded and served in the same way. A dainty dish for a company tea. Takes the place of fruits.

Apple Jelly.

Select apples that are rather tart and highly flavored; slice them without paring; place in a porcelain preserving kettle, cover with water, and let them cook slowly until the apples look red. Pour into a colander, drain off the juice, and let this run through a jelly bag; return to the kettle, which must be carefully washed, and boil half an hour; measure it and allow to every pint of juice a pound of sugar and half the juice of a lemon; boil quickly for ten minutes.

The juice of apples, boiled in shallow vessels, without a particle of sugar, makes the most sparkling, delicious jelly imaginable. Red apples will give jelly the color and clearness of claret, while that from light fruit is like amber. Take the cider just as it is made, not allowing it to ferment at all, and if possible, boil it in a pan, flat, very large and shallow.

Raisins. (A French Marmalade.)

This recipe is particularly valuable in seasons when fruit is scarce. Take 6 fine, large cooking apples, peel them, put them over a slow fire, together with a wineglassful of Madeira wine, and half a pound of sugar. When well stewed, split and stone two and a half pounds of raisins, and put them to stew with the apples, and enough water to prevent their burning. When all appears well dissolved, beat it through a strainer

bowl, and lastly through a sieve. Mould, if you like, or put away in small preserve jars, to cut in thin slices for the ornamentation of pastry, or to dish up for eating with cream.

Wine Jelly.

One box of gelatine, 1 pint of sherry, one-half pint of cold water, 1 pint of boiling water. Cover the gelatine with the cold water, and let it soak one hour, then add the boiling water and sugar, and stir until the sugar is dissolved; add the wine, strain through a flannel, turn into forms, and stand away to harden.

Port Jelly.

Make same as wine jelly, using 1 pint of port wine. This makes a very dark jelly.

Brandy Jelly.

Make the same as wine jelly, using a half pint of wine, and a half pint of brandy, instead of the 1 pint of wine.

CATSUPS.

Ripe Tomato Catsup, (Unrivaled.)

One-half bushel tomatoes. Boil three hours. Strain out skins and seeds, and add 3 pints vinegar, one-half pound salt, one-fourth pound black pepper, 1 tablespoonful cayenne pepper, 2 tablespoonfuls ground cloves, 4 tablespoonfuls allspice, 2 pounds brown sugar. Boil one hour. Cannot be excelled. Two tablespoonfuls of celery seed is an addition.

Ripe Tomato Catsup, Sour.

One gallon ripe tomatoes, 2 tablespoonfuls salt, 4 tablespoonfuls black pepper, 4 tablespoonfuls yellow mustard, one-half tablespoonful

allspice, 1 pint vinegar. Cook well. Strain thin, and boil four hours. Two large onions may be boiled in the catsup and removed whole before bottling.

Green Tomato Catsup.

Seven pounds of green tomatoes, chopped, 1 quart of vinegar, 4 red peppers. Boil together one and a half hours. Then add 1 pound of sugar, brown, 2 tablespoonfuls of mustard, 1 teaspoonful ground cloves, 2 tablespoonfuls of salt, 1 tablespoonful of allspice, 1 tablespoonful of cinnamon. Boil as long as three hours. Put up in bottles or cans, and seal. Serve with meats, excellent.

Tomato Soy.

Take ripe tomatoes, medium sized, prick with a fork, lay in a deep dish, sprinkling each layer well with salt. Let them stand four or five days, then remove and put in vinegar for one night. Drain off the vinegar and to each peck of tomatoes add one-half pint mustard seed, one-half ounce of cloves, and 1 ounce of black pepper. Pack the tomatoes in a jar with a layer of sliced onions to a layer of tomatoes, dredging each liberally with the spices and mustard seed. In ten days they will be ready for the table.

Spiced Tomatoes.

Two pounds of ripe tomatoes, peeled, 1 pound of brown sugar, one-half pint of cider vinegar, 1 dozen cloves, 2 dozen kernels allspice. Put all together in a preserving kettle over a slow fire.

Cucumber Catsup.

Grate large, green cucumbers on a horseradish grater, drain well, salt to taste and pepper strongly, first putting through a sieve to remove seed. Add an abundance of grated horseradish and sufficient vinegar to make the consistence of tomato catsup.

Bottle, keep in a cool place. Very appetizing. May be made without the horseradish, in which case do not season until ready to use, as salt injures the vinegar.

Currant Catsup.

Four pounds nice fully ripe currants, one and a half pounds sugar, tablespoonful ground cinnamon, a teaspoonful each of salt, ground

cloves and pepper, pint vinegar; stew currants and sugar until quite thick, add other ingredients, and bottle for use.

Grape Catsup.

Five pounds of ripe grapes, picked from the stems, 3 pounds of sugar, 1 pint of vinegar, 1 tablespoonful each of cinnamon, pepper and cloves, one-half teaspoonful of salt. Boil the grapes and strain through a sieve to remove seeds and skins. Add the other ingredients and boil until thick.

Gooseberry Catsup.

Nine pounds gooseberries, 5 pounds sugar, 1 quart vinegar; 3 tablespoonfuls cinnamon, one and a half each allspice and cloves. The gooseberries should be nearly or quite ripe. Take off blossoms, wash and put them into a porcelain kettle, mash thoroughly, scald and put through the colander, add sugar and spices, boil fifteen minutes, and add the vinegar cold; bottle immediately before it cools. Ripe grapes prepared by same rule, make an excellent catsup.

Mushroom Catsup.

Use the larger kind, known as umbrellas or "flaps." They must be very fresh and not gathered in very wet weather, or the catsup will be less apt to keep. Wash and cut them in two to four pieces, and place them in a wide flat jar or crock in layers, sprinkling each layer with salt, and let them stand for twenty-four hours; take them out and press out the juice, when bottle and cork; put the mushrooms back again, and in another twenty-four hours press them again; bottle and cork; repeat this for the third time, and then mix together all the juice extracted; add to it pepper, allspice, one or more cloves according to quantity, pounded together; boil the whole, and skim as long as any scum rises; bottle when cool; put in each bottle 2 cloves and a peppercorn. Cork and seal, put in a dry place, and it will keep for years.

Walnut Catsup.

Take one hundred green walnuts that are young enough to be pierced easily with a pin. Pierce each in five or six places, put in an earthen vessel, cover with a half pound of salt and 2 quarts of vinegar. Cover and stand aside for six days, mashing and stirring every day. At the end of that time, strain and squeeze every drop of liquor from the

walnuts. Add a half pint of vinegar to the remaining husks, beat them with a potato masher, and squeeze again. Turn all this liquor into a porcelain kettle, add to it 1 ounce of whole peppercorns, forty cloves slightly bruised, a quarter ounce of whole mace, a quarter ounce of nutmeg cut in thin slices, a small root of horseradish cut in slices, 1 blade of garlic chopped, 1 red pepper, a half pound of anchovies, and a quarter ounce of green ginger root cut in slices. Bring this mixture slowly to a boil, cover the kettle closely, and boil slowly a half hour. Then strain, and stand aside to cool. When cold, add 1 pint of port wine; bottle, cork tightly, and seal. This should stand three or four months before using.

Oyster Catsup.

One pint of oyster meats, 1 teacupful of sherry, a tablespoonful of salt, a teaspoonful of cayenne pepper, the same of powdered mace, a gill of cider vinegar.

Procure the oysters very fresh, and open sufficient to fill a pint measure; save the liquor, and scald the oysters in it with the sherry; strain the oysters, and chop them fine with the salt, cayenne and mace, until reduced to a pulp; then add it to the liquor in which they were scalded; boil it again five minutes, and skim well; rub the whole through a sieve, and when cold, bottle and cork closely. The corks should be sealed.

CANDIES.

Very many candies made by confectioners are made without boiling, which makes them very desirable, and they are equal to the best "French Creams." The secret lies in the sugar used, which is the XXX powdered or confectioners' sugar. Ordinary powdered sugar, when rubbed between the thumb and finger, has a decided grain, but the confectioners' sugar is fine as flour. The candies made after this process are better the day after.

Cream Candy.

Delicious candies may be made from the white of an egg and a tablespoon of cream or cold water lightly beaten together. Into this the sugar should be stirred until it is the consistence of stiff dough. Work until smooth, form into small balls the size of a cream chocolate, stand on greased paper, and put in a cool dry place to harden (about two hours).

A variety of flavors may be used, and the candy may be colored with the usual materials used for coloring rose and orange cake.

Almond Creams.

Roll the blanched almonds in some of the cream candy, then in a little granulated sugar, to give them a glossy appearance; or, mould the cream in thick lozenge form and press a nut on top of each one.

Chocolate Creams.

Put a half pound of chocolate into a small, bright, tin basin, and stand it over the tea kettle or boiling water to melt, then stand it in a basin of boiling water to prevent its cooling while you dip the creams. Place one ball on the end of a fork, dip it down into the melted chocolate, see that it is thoroughly covered, lift it up, drain, scrape off the fork on the side of the basin, then slide the cream chocolate back on the greased paper, and so continue until all are dipped. Stand in a cool place over night, and they are ready to use.

Cocoanut Creams.

Take 2 tablespoonfuls of grated cocoanut and half as much cream candy; work them both together with your hand till the cocoanut is all well mixed in it. If you choose, you can add a drop of vanilla. If too soft to work into balls, add confectioners' sugar, to stiffen; make into balls the size of hazel nuts, and dip twice.

Cream Dates.

Remove the stones from the large dates, make the cream as directed in preceding recipe. Roll a tiny bit into a long roll, put it in the date where you remove the stone, press the two halves together, so that the white cream will show between. Roll the whole in granulated sugar, and stand away to harden.

Cream Cherries.

Make precisely the same as cream dates.

Stick Candy.

One pound of granulated sugar, 1 cupful of water, a quarter of a cupful of vinegar, or half a teaspoonful of cream tartar, 1 small tablespoonful of glycerine. Flavor with vanilla, rose or lemon. Boil all except the flavoring, without stirring, twenty minutes or half an hour, or until crisp when dropped in water. Just before pouring upon greased platters to cool, add half a teaspoonful of soda. After pouring upon platters to cool, pour 2 teaspoonfuls of flavoring over the top. When partly cool, pull it until very white. Draw it into sticks the size you wish, and cut off with shears into sticks or kiss shaped drops. It may be colored if desired.

Nut and Fruit Creams.

Make the cream candy as before directed, knead and roll out in a sheet one-half inch thick, and place the nut meats (almonds, English walnuts, or halves of hickory nut meats) in rows one-half inch apart each way; press down, cut in squares with a nut in each square. Flavor with vanilla. Let harden before using. Fruits of any kind, dates, figs cut in halves, cherries dried in sugar, or raisins (stoned), may be prepared in the same manner. Serve the fruit and nut creams mixed. The nuts or fruits may be rolled separately in the cream candy. Then roll the cream in granulated sugar, to impart a glistening appearance.

Fig Candy.

One cup of sugar, one-third cup of water, one-fourth teaspoonful of cream tartar. Do not stir while boiling. Boil to amber color, stir in the cream of tartar just before taking from the fire. Wash the figs, open and lay in a tin pan, and pour the candy over them.

Peppermint Drops.

One cupful of sugar, crushed fine, and just moistened with boiling water, then boiled five minutes; then take from the fire and add cream of tartar the size of a pea; mix well, and add 4 or 5 drops of oil of peppermint. Beat briskly until the mixture whitens, then drop quickly upon white paper. Have the cream of tartar and oil of peppermint measured while the sugar is boiling. If it sugars before it is all dropped, add a little water and boil a minute or two.

Butter-Scotch.

Two cupfuls of sugar, 2 cupfuls of dark molasses, 1 cupful of cold butter, grated rind of half a lemon. Boil over a slow fire until it hardens when dropped in cold water. Pour thinly into tins well-buttered, and mark into little inch squares, before it cools.

Molasses Candy.

One cup of New Orleans molasses, 1 cup of brown sugar, 1 tablespoon of vinegar, 1 ounce of melted butter. Mix all together, and boil without stirring until it hardens when dropped in cold water; then add a teaspoonful of baking soda, and pour into buttered tins.

Or, when cool, pull and cut in sticks. While pulling, brush the hands with butter or moisten them with ice water.

Walnut Molasses Candy.

Make a plain molasses candy, and when done, grease deep, square pans with butter, fill nearly full with walnut kernels, pour the molasses candy over them, and stand away to cool.

Peanut Molasses Candy.

Peanut molasses candy is made precisely the same as walnut molasses candy.

Taffy.

One-half pint of water, 3 ounces of butter, one-half teaspoonful of lemon juice, 2 teaspoonfuls of vanilla, one and one-half pounds of sugar, (confectioners' A). Stir the water and sugar over the fire until the sugar is dissolved, then boil until it arrives at the ball stage; that is, when small quantity is cooled in water and rolled between the thumb and finger, it forms a soft ball. Now add the butter and lemon juice and boil to the "crack," that is, it hardens quickly when dropped in cold water, and will not stick to the teeth. Add the vanilla, and turn out in greased shallow pans to cool.

Vinegar Candy.

Three cupfuls sugar, one-half cupful water, one-half cupful vinegar. Stir before putting on the stove, but not after. When partly done add 1 teaspoonful of butter. Just before removing from the stove, stir in one-half teaspoon soda dissolved in a few drops of hot water. When cool enough to handle, pull white with the tips of the fingers.

Maple Candy.

One cupful granulated sugar, one and one-half cupfuls maple syrup, butter the size of a walnut. Cook until it hardens.

Tutti-Frutti Cream Candy.

Three cupfuls white sugar, one-half cupful water, 1 tablespoonful vinegar. Boil ten minutes, then add 1 cupful grated fresh cocoanut or the desiccated. Boil ten minutes longer, remove from fire and stir in 1 pound of fresh chopped figs or nut meats, half and half with the figs. Drop by spoonfuls on buttered paper or in fancy moulds, or pour in shallow pans and cut in squares while cooling. Raisins may be mixed with the figs.

Chocolate Caramels.

One cupful yellow sugar, 2 cupfuls molasses, boil ten minutes, add 1 tablespoonful flour, butter the size of an egg, and one-half pound grated chocolate; boil twenty minutes longer. Pour in buttered tins, and when cool, mark off in squares, vanilla flavoring.

Pop-Corn Candy.

Put into an iron kettle 1 tablespoonful of butter, 3 tablespoonfuls of water and 1 cupful of white sugar; boil until ready to candy, then throw in 3 quarts nicely popped corn; stir vigorously until the sugar is evenly distributed over the corn; take the kettle from the fire, and stir until it cools a little, and in this way you may have each kernel separate and all coated with the sugar. Of course it must have your undivided attention from the first, to prevent scorching. Almonds, English walnuts, or, in fact, any nuts are delicious.

Horehound Candy.

Boil 2 ounces of dried horehound in a pint and a half water for about half an hour; strain and add three and a half pounds brown sugar. Boil over a hot fire until it is sufficiently hard, pour out in flat, well-greased tin trays, and mark into sticks or small squares with a knife, as soon as it is cool enough to retain its shape.

Lemon Candy.

Take a pound loaf sugar and a large cup water, and after cooking over a slow fire half an hour, clear with a little hot vinegar, take off the scum as it rises, testing by raising with a spoon, and when the "threads" will snap like glass pour into a tin pan, and when nearly cold mark in narrow strips with a knife. Before pouring into the pans, chopped cocoanut, almonds, hickory nuts, or Brazil nuts cut in slices, may be stirred into it.

Hickory-nut Macaroons.

Take meats of hickory nuts, pound fine and add mixed ground spice and nutmeg; make frosting as for cakes, stir meats and spices in, putting in enough to make it convenient to handle; flour the hands and make the mixture into balls the size of nutmegs, lay them on buttered tins, giving room to spread, and bake in a quick oven. These are delicious.

FRAGMENTS.

Before concluding our "Cook Book" proper, we feel it would be incomplete without containing a few suggestions relative to using up remnants from the table, and odds and ends accumulated in cooking. An economical housewife can, with careful planning, save enough from the fragments of two meals, to prepare a dainty and palatable third meal. This third meal of course would be either breakfast, lunch or supper, not dinner, the heartiest meal of the day. In doing this, she will realize the truth of the old adage,

"Waste not, want not."

We suggest first, that you never throw away even a crumb of bread. but save it and put with other pieces; if you have a loaf about to mold, cut in thin slices, place all together in a dripping pan and set in oven to dry, and you will find that when pounded and rolled it will be very nice for dressing, stuffing, puddings, griddle cakes, etc. When to be used for breading meats, etc., it must be made very fine. Keep in a covered box or in a paper bag tied securely and hung in a dry place. It is much more economical to prepare meats with a dressing of some kind, since they "go so much further."

To economize the scraps left from boiled ham, chop fine, add some of the fat also chopped, and put in a baking plate, first a layer of bread crumbs, then a layer of mixed fat and lean, then another layer of crumbs, and so on till all is used, putting a few bits of fat over the top; pour over it a little water, or a dressing of some kind, and set in oven till a nice brown. This is delicious for breakfast, or for a "picked up dinner," after having made a soup from the bone, well cracked and simmered for three hours with a few sliced potatoes and rice, or dried corn and beans

which have first been soaked and parboiled. In boiling hams, always select an old ham; for broiling, one recently cured. After boiling and skinning a ham, sprinkle well with sugar and brown in oven.

After you have used all the ham that will cut nicely from the bone, and after chipping the remaining tender meat from frizzled ham, boil the bone with cabbage. Being free from fat, it flavors the cabbage nicely without making it greasy.

The fat which you skim from the surface of boiled meats, every piece of suet from chops and steaks; in fact, all kinds of fat should be saved, tried out, clarified, and then strained into your dripping pot. If you do this religiously, even in a large family, you will have to buy very little or no lard for general frying. Doughnuts and fritters are much better fried in drippings than in lard, as they do not absorb so much of it.

The turnip left from yesterday will be just enough for to-day's soup, and will save the time of preparing and cooking another.

If you are going to have celery for dinner, the green part of the stalks is just the thing for stews, or flavoring for soups. The roots, when boiled, make an excellent salad.

All cold mashed potatoes should be saved for croquettes or potato puffs. One cupful will make six croquettes.

Cold boiled potatoes make excellent French fried or Lyonnaise potatoes.

Cold roast and boiled chicken or turkey may be made into croquettes; and if nicely served, would never suggest warmed over meats.

The water in which fresh tongue, mutton or chicken is boiled, may be used for soup, or added to the stock pot.

Cold boiled, baked or broiled fish may be used for croquettes a la creme or salad.

Whites of eggs, saved one or two at a time and kept in a cold place, may be used for angels' food, corn starch cake, or apple snow; the yolks for salad dressing, gravies or soups.

A cup of cold boiled rice added to griddle cakes, muffins or waffles, makes them lighter and more easily digested.

An economical dish can be made by seasoning mashed potatoes with salt, pepper, butter and cream; place a layer in a pie dish; upon this place a layer of cold meat or fish, finely chopped, then alternate until dish is full; then strew bread crumbs over top and bake brown.

Take cold chicken, or roast or boiled beef or veal, mince very fine, moisten with the cold gravy if at hand, or moisten well, and add 1 egg, season with pepper, salt and onion or sage; make into small cakes, cover with egg and bread crumbs, and fry in lard and butter. One cup fresh boiled rice may be added before making into cakes. These chicken or beef croquettes are nice.

Three pounds beef chopped fine, 3 eggs beaten together, 6 crackers rolled fine, 1 tablespoon melted butter, sage to taste, will make a fine beef omelet. Mix well and make like a loaf of bread; put a little water and bits of butter into the pan, invert a pan over it, baste occasionally, bake an hour and a quarter, and when cold slice very thin.

A breakfast stew can be made of three-fourths of a pound of cold roast beef cut into small pieces, heat slowly with half a pint cold water, 1 tablespoon Chili sauce, a teaspoon salt and half a teaspoon pepper. Rub 2 tablespoons flour with some butter and a little of the hot gravy, add to the beef, let cook until the flour is done, and then serve with bits of dry toast. Slices of onions may be first cooked and the meat added to them, with or without Chili sauce.

Potato cakes can be made by mixing thoroughly with cold, mashed potatoes left from dinner, the well-beaten yolk of an egg; make into cakes as you would sausages, place in skillet with a tablespoon hot ham or beef drippings, cover tightly, and in five minutes, when lower side is browned, turn, remove cover, fry until the other side is a nice brown; serve hot. Make up after dinner for frying for breakfast.

To make eggless squash pie, take the squash left from yesterday's dinner and press through a colander; to each pint of this allow 1 tablespoon butter, beat in after warming, 1 cup brown sugar or molasses; a little salt, 1 tablespoon cinnamon, 1 teaspoon ginger, and one-half teaspoon soda; a little allspice may be added, but it darkens the pies; roll a few crackers very fine, and add a handful to the batter, or thicken with 2 tablespoons flour or 1 of corn starch. As the thickening property of pumpkin varies, some judgment must be used in adding milk.

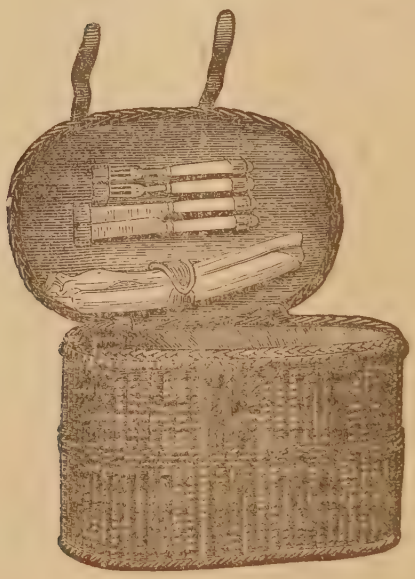
To those who have to buy milk, we would say never waste a drop, as a little accumulated now and then (even though it may sour in the meantime), will make fritters, pancakes, etc.

How to make nice gravy is a problem many housekeepers never solve. Remember that grease is not gravy, neither is raw flour. Almost

any kind of meat liquor or soup stock, from which all fat has been removed, may be made into nice gravy, by simply adding a little seasoning and some thickening; if browned flour is used for the latter, the gravy will require but little cooking, but when thickened with raw flour, it must cook until thoroughly done, or the gravy will taste like so much gummy paste. It is best to brown a quart of flour at a time. Put in a skillet, set in the oven or on top of the stove, stir often until it is a light brown, put into a wide mouthed bottle, cork and keep for use. All gravies should be well stirred over a rather hot fire, as they must be quickly made, and must boil, not simmer.

General Suggestions.—On Monday, wash; Tuesday, iron; Wednesday, bake and scrub kitchen and pantry; Thursday, clean the silverware, examine the pots and kettles, and look after store room and cellar; Friday, devote to general sweeping and dusting; Saturday, bake and scrub kitchen and pantry floors, and prepare for Sunday. When the clothes are folded off the frame after ironing, examine each piece to see that none are laid away that need a button or a stitch. Clean all the silver on the last Friday of each month, and go through each room and closet to see if things are kept in order, and nothing going to waste. Have the sitting room tidied up every night before retiring. Make the most of your brain and your eyes, and let no one dare tell you that you are devoting yourself to a low sphere of action. Keep cool and self-possessed. Work done quietly about the house seems easier. A slamming of oven doors, and the rattle and clatter of dishes, tire and bewilder everybody about the house. Those who accomplish much in housekeeping—and the same is true of every other walk in life—are the quiet workers.

LUNCHES, PICNICS AND PARTIES.



For those who enjoy giving lunches and picnics and yet are unaccustomed to planning for the same, we here suggest a few of the many palatable dishes suitable for such occasions. When rolls are taken, wrap each two buttered and laid together, in tissue paper. Ginger cookies are relished more than rich cake. If Saratoga potatoes are used, fry only a few at a time in hot lard and carry them in fancy papers. Take jelly and preserves in glasses. Cakes and pies to suit one's taste. Tea may be put into a bottle of cold water, and will make a good beverage. Portable lemonade is handy, but lemons should always be carried if they can be procured, together with all seasonable fruits. Don't forget pepper, salt, and sugar.

Ice cream and cake for twelve persons: One-half gallon of cream and one loaf cake and one layer cake will serve twelve persons.

For a social tea party of twenty-five: Six dozen sandwiches, two-quart pan of escolloped oysters, 1 dish cabbage salad, 2 chickens pressed, 1 cold tongue, 1 pound coffee, 1 gallon ice cream, cake in variety as desired.

Quantities required for church luncheon for twenty-five persons: Five dozen rolls, one-half pound butter, 1 pound coffee in 5 quarts water, 2 ounces tea, one and one-half pounds sugar, 1 pint cream and 1 pint milk mixed, 3 pints pickles, 5 pounds ham before it is boiled, 1 loaf cake and two and one-half dozen doughnuts.

PICNIC BILL OF FARE.

Cold roast chickens, sardines, hard boiled eggs in beet juice, Boston brown bread and buttered rolls, sweet pickles, plum jelly or orange marmalade, watermelon, minnehaha, delicate cake, chocolate loaf cake. Peaches and grapes, lemonade, coffee, tea.

For extra occasions, add a freezer filled with frozen cream, with ice well packed around it, and heavily wrapped with carpeting. To pack the basket, first put in plates, cups, and sauce dishes carefully with the towels and napkins, and paper if needed; then add the rest, fitting them in tightly, and covering all with the table cloth, and over it the oil cloth.

CHILDREN'S PARTY.

As little folks must observe the old adage "Early to bed and early to rise," we would suggest the hours for the party to be between three and seven P. M.

Little fingers are always restless to touch all articles within reach, therefore we think it a good plan to put all valuable bric-a-brac beyond reach, for of course a good time can only be had when not under restraint.

Make all things bright as possible for the little guests, decorating with flowers and fruit.

In the minds of most children a good time means to eat and be merry, and in giving a party one should bear this in mind. A previously arranged program consisting of kindergarten games and music, helps to while away the hours until luncheon is ready.

This need not be an elaborate affair. Seat the children in semi-circles on the floor, and provide them with paper or table napkins. See that napkins are properly spread to protect their clothing. If taste dictates, one could serve them early in the afternoon with ice cream and one or two varieties of little cakes, and the dinner proper, just before going home.

Bill of fare, chicken sandwiches, cold sliced tongue, lemon jelly, oranges, grapes, figs, raisins, candies, lady fingers, love knots, macca-roons and cornucopias of popcorn (which can be given them as a souvenir, to take home with them.) Chocolate and lemonade are harmless and palatable drinks.

In submitting the above bill of fare, we have considered the hygienic principles rather than the elaborate outlay, which latter might produce such dreams as we have read of after Grandmamma's Thanks-giving dinner.

SANDWICHES.

Egg Sandwiches.

Hard boil some very fresh eggs, and when cold, cut them into moderately thin slices, and lay them between some bread and butter cut as thin as possible; season them with pepper, salt and nutmeg. For picnic parties, or when one is traveling, these sandwiches are far preferable to hard boiled eggs *au naturel.*

Mushroom Sandwiches.

Mince beef tongue and boiled mushrooms together, add French mustard, and spread between buttered bread.

Chicken Sandwiches.

Mince up fine any cold boiled or roasted chicken; put it into a saucepan with gravy, water or cream enough to soften it; add a good piece of butter, a pinch of pepper; work it very smooth while it is heating, until it looks almost like a paste. Then spread it on a plate to cool. Spread it between slices of buttered bread.

Watercress Sandwiches.

Wash well some watercress, and then dry them in a cloth, pressing out every atom of moisture, as far as possible; then mix with the cresses hard boiled eggs chopped fine, and seasoned with salt and pepper. Have a stale loaf and some fresh butter, and with a sharp knife cut as many thin slices as will be required for two dozen sandwiches; then cut the cress into small pieces, removing the stems; place it between each slice of bread and butter, with a slight sprinkling of lemon juice; press down the slices hard, and cut them sharply on a board into small squares, leaving no crust.

Sardine and Ham Sandwiches.

Mince sardines fine and mix with one-half the quantity of cold boiled ham also minced fine, and spread over thinly-cut and slightly-buttered bread. Roll and tie the sandwiches with ribbon, or leave flat and cut in fancy shapes. To roll, the bread should be fresh, and the crust removed. These are nice for afternoon teas, lunches or collations.

Ham Sandwiches, Plain.

Trim the crusts from thin slices of bread; butter them, and lay between every two some thin slices of cold boiled ham. Spread the meat with a little mustard, if liked.

Cheese Sandwiches.

These are extremely nice, and are very easily made. Take 1 hard boiled egg, a quarter of a pound of common cheese grated, half a teaspoonful of salt, half a teaspoonful of pepper, half a teaspoonful of mustard, 1 tablespoonful of melted butter, and 1 tablespoonful of vinegar or cold water. Take the yolk of the egg and put it into a small bowl and crumble it down, put into it the butter and mix it smooth with a spoon, then add the salt, pepper, mustard and the cheese, mixing each well. Then put in the tablespoonful of vinegar, which will make it the proper thickness. If vinegar is not relished, then use cold water instead. Spread this between two biscuits or pieces of oat cake, and you could not require a better sandwich. Some people will prefer the sandwiches less highly seasoned. In that case, season to taste.

FOOD FOR INVALIDS.

Always have some dainty dish in readiness. If a patient is required to wait for food, he loses the desire to eat.

Have a clean napkin spread on a tray, and let the service be as bright as possible.

Do not serve beef tea or broth with any fat on the top. After either is made, let it cool, when the fat may be removed entirely.

The seasoning of food for the sick should be varied according to the condition of the patient; one recovering from illness can partake of a little piece of roast mutton; chicken, rabbit, game, fish, simply dressed, and simple puddings are all light food and easily digested. A mutton chop, nicely cut, trimmed and broiled, is a dish that is often inviting to an invalid. As a rule, an invalid will be more likely to enjoy any preparation sent to him if it is served in small, delicate pieces. As there are so many small, dainty dishes that can be made for this purpose, it seems useless to try to more than give a small variety of them. Pudding can be made of prepared barley, or tapioca, well soaked before boiling, with an egg added, and a change can be made of light puddings by mixing up some stewed fruit with the puddings before baking; a bread pudding from stale bread crumbs, and a tiny cup custard, boiled in a small basin or cup; also various drinks, such as milk punch, wine, whey, apple toddy, and various other nourishing drinks.

Beefsteak and Mutton Chops.

Select the tenderest cuts, and broil over a clear, hot fire. Let the steak be rare, the chops well done. Salt and pepper; lay between two hot plates three minutes, and serve to your patient. If he is very weak, do not let him swallow anything except the juice, when he has chewed

the meat well. The essence of rare beef, roasted or broiled, thus expressed, is considered by some physicians to be more strengthening than beef tea prepared in the usual manner.

Beef Tea.

One pound of lean beef, cut into small pieces. Put into a glass canning jar without a drop of water; cover tightly, and set in a pot of cold water. Heat gradually to a boil, and continue this steadily for three or four hours, until the meat is like white rags, and the juice all drawn out. Season with salt to taste, and when cold, skim.

Veal or Mutton Broth.

Take a scrag end of mutton (2 pounds), put it in a saucepan, with 2 quarts of cold water, and an ounce of pearl barley or rice. When it is coming to a boil, skim it well, then add half a teaspoonful of salt; let it boil until half reduced, then strain it, and take off all the fat, and it is ready for use. This is excellent for an invalid. If vegetables are liked in this broth, take 1 turnip, 1 carrot, and 1 onion, cut them in shreds, and boil them in the broth half an hour. In that case, the barley may be served with the vegetables in broth.

Chicken Broth.

Take the first and second joints of a chicken, boil in 1 quart of water till very tender, and season with a very little salt and pepper.

To Remove Grease from Broths.

After pouring in dish, pass clean white wrapping paper quickly over the top of the broth, using several pieces, till all grease is removed.

Broiled Chicken, Quail, Squirrel or Woodcock.

Any of these must be tender. Take the breast of the first two, or the thighs of the others; place on hot coals or on a broiler, turning often to prevent burning. When done, remove the burned parts, if any, season slightly with butter, pepper and salt, and serve at once.

Dried Beef Broth.

Slice dried beef very thin and cover with boiling water. Set back on the stove, closely covered, for one-half hour. Season with small lump of butter and pinch of pepper. Serve with crackers or bread cut in dice.

Roasted Potatoes.

Select large potatoes, and roast them in hot ashes. When done, press firmly in a cloth with the hand; then take the inside out on a plate and season lightly with butter.

Milk Porridge, No. 1.

Half pint milk and half pint water; heat to boiling, and stir in 1 teaspoon flour mixed with 1 tablespoon cold water. Let cook five minutes. Salt slightly. In cases of diarrhœa, season with pepper and nutmeg.

Milk Porridge, No. 2.

Mix one-half cup flour with 1 cup water to a smooth paste. Add to it 1 pint boiling milk. Let cook about ten minutes in a double boiler. Salt and flavor as liked.

Vegetable Soup.

Two tomatoes, 2 potatoes, 2 onions and 1 tablespoon rice; boil the whole in 1 quart of water for one hour, season with salt, dip dry toast in this till quite soft, and eat; this may be used when animal food is not allowed.

Arrowroot Jelly.

Mix 3 tablespoons arrowroot with water or milk until perfectly smooth; boil the peel of 1 lemon in a pint of water until reduced one-half; take out the peel and pour in the dissolved arrowroot; sweeten it, and boil five minutes.

Chicken Jelly.

Cut a large chicken into very small pieces, break the bones, put into a stone jar, water tight; set the jar into a kettle of boiling water and boil three hours; strain off the liquid, and put in a cold place. Season with loaf sugar, salt, pepper, mace, and lemon juice.

Graham Gems.

Mix graham flour with half milk or half water, add a little salt, beat, making the batter thin enough to pour; have the gem pan very hot, grease it, fill as quickly as possible and return immediately to a hot oven; bake about thirty minutes. Practice will teach just the proper consistence of the batter, and the best temperature of the oven. It will not be good unless well beaten.

Rice Jelly.

Rice, one-fourth pound; loaf sugar, one-half pound; water sufficient to cover it, spice or lemon peel. Boil the rice until dissolved; strain and season; set away until cold.

Sago Jelly.

One cup sago, 1 quart water or milk, rind of lemon, nutmeg. Wash the sago well, and soak for three hours; boil in the same water or milk until transparent.

Tapioca Jelly.

Wash a cup of tapioca through several waters, soak all night, and boil until transparent; add sugar and lemon juice while boiling, and put away to cool when done.

Indian Meal Gruel.

Mix half a cup of Indian meal with a very little water, stir until perfectly smooth; to 3 cups of boiling water, salted, add the meal, stirring it in slowly; let it boil one-half hour; it can be retained on the stomach when almost everything else is rejected.

Toast Water.

Toast 2 slices of stale bread, on both sides, a rich brown; cut in pieces, and pour on a pint of boiling water. Physicians may order wine or other stimulant added for an invalid.

Jellice.

One-half teaspoon of currant, lemon or cranberry jelly put into a goblet, beat well with 2 tablespoons water, fill up with ice water, and you have a refreshing drink for a fever patient.

Fever Drink.

Pour cold water on wheat bran, let boil half an hour, strain, and add sugar and lemon juice. Pour boiling water on flaxseed, let stand till it is ropy, pour into hot lemonade and drink.

Panada.

Take 2 richest crackers, pour on boiling water, let stand a few minutes, beat up an egg, sweeten to taste, and stir all together; grate in nutmeg and add brandy or wine to suit the invalid. Or, break in a pint

bowl toasted bread and pour over boiling water, adding a small lump of butter, 2 tablespoons wine, brandy or whisky; sweeten to taste, and flavor with nutmeg or cinnamon.

Tapioca Cup Pudding.

This is very light and delicate for invalids. An even teaspoonful of tapioca, soaked for two hours in nearly a cup of new milk; stir into this the yolk of a fresh egg, a little sugar, a grain of salt, and bake it in a cup for fifteen minutes. A little jelly may be eaten with it.

Baked Apples.

Get nice fruit, a little tart and juicy, but not sour; clean them nicely, and bake in a moderate oven—regulated so as to have them done in about an hour; when the skin cracks and the pulp breaks through in every direction, they are done and ready to take out. Serve with white sugar sprinkled over them.

Soft Toast.

Toast well, but not too brown, 2 thin slices of stale bread; put them on a warm plate, sprinkle with a pinch of salt, and pour upon them some boiling water; quickly cover with another dish of the same size, and drain off the water. Put a very small bit of butter on the toast and serve at once while hot.

Plain Milk Toast.

Cut a thin slice from a loaf of stale bread, toast it very quickly, sprinkle a little salt over it, and pour upon it 3 tablespoonfuls of boiling milk or cream. Crackers split and toasted in this manner, are often very grateful to an invalid.

Prepared Flour.

Take a double handful of flour, tie up tightly in cloth and put in a kettle of boiling water; boil from three to six hours, take out, remove the cloth, and you will have a hard, round ball. Keep in a dry, cool place, and when wanted for use, prepare by placing some sweet milk (new always preferred) to boil, and grating into the milk from the ball enough to make it as thick as you desire, stirring it just before removing from the stove with a stick of cinnamon; this gives it a pleasant flavor; put a little salt into the milk. Very good for children having summer complaint.

Broiled Beefsteak.

Many times a small piece of "tenderloin" or "porterhouse" is more wholesome, for an invalid, than broths and teas; and with this may be served a potato, roasted in the ashes, dressed with sweet cream (or a little butter) and salt, or nicely cooked tomatoes. Have the steak from half an inch to an inch thick, broil carefully two or three minutes over hot coals, turning often with a knife and fork, so as not to pierce it. When done, put on a small dish, season slightly with salt and pepper, and a small bit of butter, garnish with the potato, and serve hot.

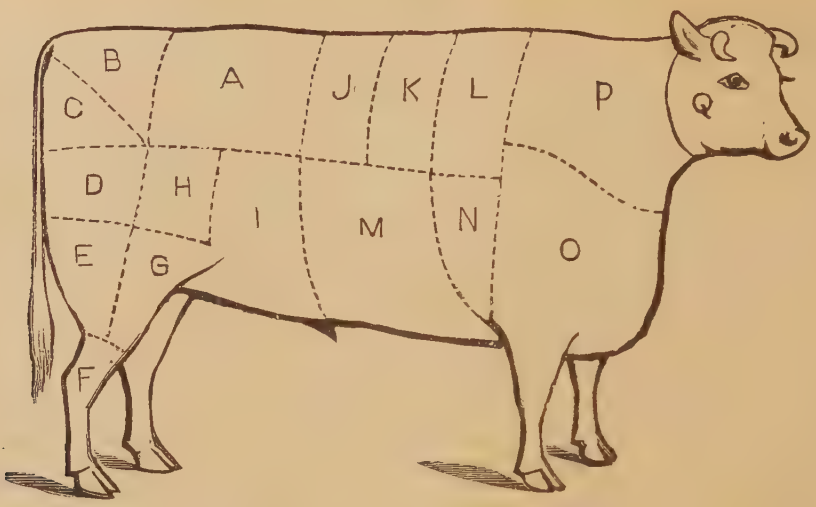
Oyster Stews.

Remove all bits of shell from a half dozen fresh, select oysters, place in a colander, pour over a teacup of water, drain, place liquor drained off, in a porcelain lined saucepan, let come to boiling point, skim well; pour off into another heated dish, all except the last spoonful which will contain sediment and bits of shell which may have been overlooked, wipe out saucepan, return liquor, add oysters, let come to the boiling point, add a small lump of butter, a teaspoon of cracker dust, a very little cayenne pepper and salt, and a half teacup fresh, sweet cream.

CARVING.

Every one should learn to carve, and to do it well and gracefully. A carver should not stand when it can be avoided, but should use a chair somewhat higher than the ordinary size. The carving can then be done more gracefully and effectively. As more depends upon skill than strength, the platter and meat should be arranged conveniently near, and directly opposite. See that the knife has a keen edge; then begin by cutting thin slices, placing them neatly to one side of the platter, from which place slices can be easily served. Avoid breaking or separating to any appreciable extent the flakes when serving fish. It is not best either to use steel knives and forks with fish, as they are apt to impart an unpleasant flavor to the fish. Better use a silver or silver plated fish trowel. Guests should be asked whether they will have a portion of the dressing or stuffing, if it is to be served. Many persons find the flavor of stuffing very disagreeable. Avoid heaping things up on the plates, and endeavor to serve each person with a like portion of the tidbits and choicest morsels. To preserve the temper and cutting qualities of a carving knife, do not allow it to come in contact with intense heat. A carving knife should be used for no other purpose than to carve.

To know the parts of the animals sold in the markets and their economical uses is essential to successful marketing, and valuable knowledge to every housekeeper. Different butchers vary the cutting of animals, but knowing the location of the different parts and their relative values, a judicious selection of meats can always be made in buying. The accompanying charts, if studied, will teach the locations of the different parts, the usual methods of cutting animals, and the technical terms applied.



BEEF.

FORE QUARTER.

J. Fore ribs (five ribs), considered a prime roast piece.
K. Middle ribs (four ribs), for roasts.
L. Chuck ribs, for second choice roasts.
M. Brisket, for soups, corned beef, etc.
N. Shoulder, for pot roasts, stews, soups, hash, mince meat, etc.
O. Sticking piece (neck), for sausages, mince pie meat, stock, soups, etc.
P. Same as O in name and uses.
Q. Cheek.

HIND QUARTER.

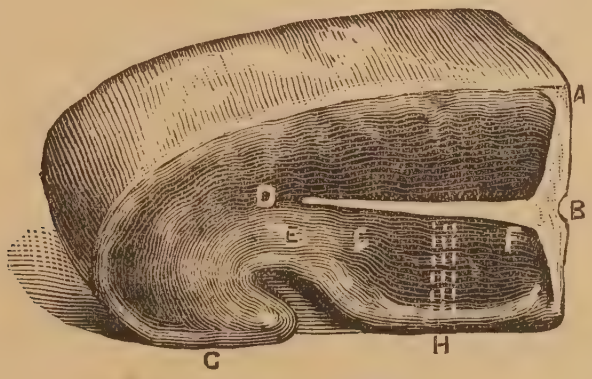
A. Porterhouse and sirloin steaks; also choice roasts.
B. Rump, for corned beef, stews and steaks.
C. Aitch bone, for pot roasts, stews, etc.
D. Round or buttock, for steaks, pot roasts and boiling.
E. Round, for boiling and stewing.
F. Shin, for hashes, soups, etc.

G. Thick flank, for stews, corned and pressed beef; also a nice boiling piece.

H. Veiny piece, for dried and corned beef.

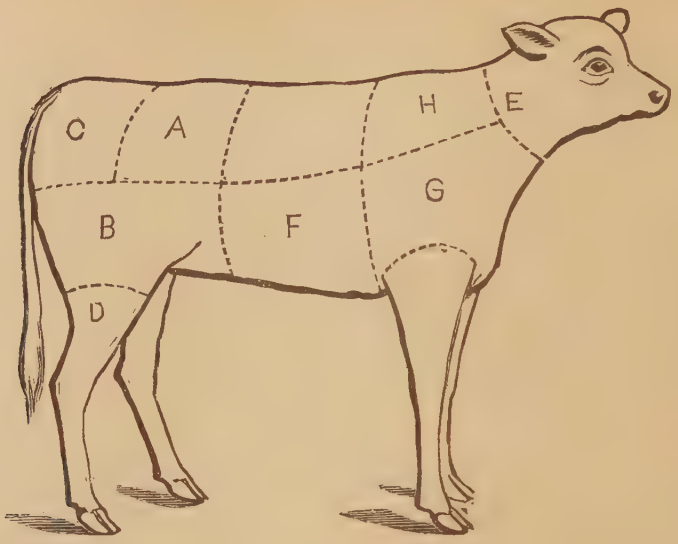
I. Thin flank, for corned beef, boiling, etc.

The tongue is used fresh, salted, smoked or pickled. It is quite a delicacy, suitable for table use at any time. The tail is prized for soups. The heart and liver are frequently stuffed and roasted; the liver, though, is more frequently fried with onions. The tripe, or lining of the stomach, is used for sauce, pepper-pot, etc. The kidneys are considered a delicate dish stewed. Suet, the clear fat which incloses the kidneys, is prized for pie crust, puddings, mince meat, etc. The feet can be used for jellies.



SIRLOIN OF BEEF.

To carve a sirloin of beef, cut with one good firm stroke from end to end of the joint, at the upper portion, making the cut very clean and even from A and B to C, then disengage it from the bone by a horizontal cut exactly to the bone B to D, using the tip of the knife. Bad carving bears the knife away to the rind of the beef, eventually, after many cuts, peeling it back to the other side, leaving a portion of the best of the meat adhering to the bone. Every slice should be clean cut and even, and the sirloin should cut fairly to the very end. Many persons cut the under side while hot, not thinking it so good cold; but it is a matter of taste, and so is the mode of carving it. The best way is to first remove the fat, E, which chops up well to make puddings, if not eaten at the table; then the under part can be cut, as described above, from end to end, F to G, or downward as shown by the lines at H.



VEAL.

HIND QUARTER.

A. Loin, for choicest chops and roasts.
B. Fillet, for cutlets and roasts.
C. Loin, the chump end, for chops and roasts.
D. Knuckle or hock, for meat pies, pot pies and stews.

FORE QUARTER.

E. Neck, for chops, stews and roasts.
G. Breast for same uses as E, and pot roasts as well as for baking.
H. Neck, for broth, meat pies and stews.

The hind quarter is usually cut into portions called loin and leg; the fore quarter into neck and shoulder, fore quarter and breast.

The best veal is from calves four to six weeks old. Younger than this, it is not wholesome, while if older its character changes from the use of grasses and strong food.

To carve a fillet of veal, thin slices should be cut from the whole of the top, transversely, as shown by the cut from A to B. To prepare

for roasting, the bone should be taken out, and the cavity filled with stuffing or dressing. To hold the roast securely together, use skewers and tie it with tape. A fillet of veal is cut from the leg above the knuckle, and is a choice meat for roast. Always roast until thoroughly

FILLET OF VEAL.

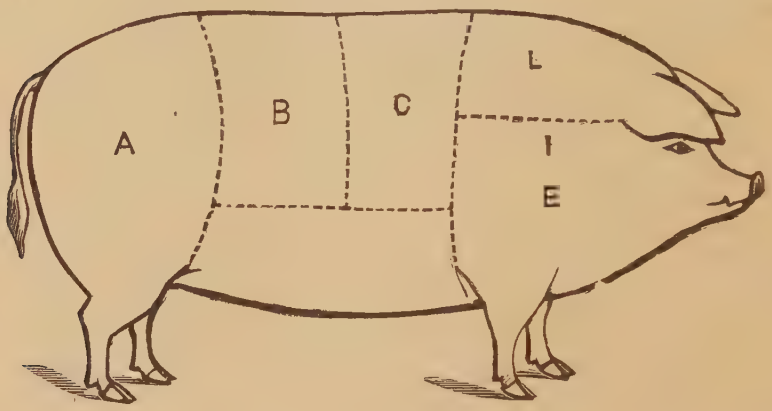
brown, as veal not thoroughly cooked is unwholesome. A prime roast usually weighs from eight to twelve pounds. Cut lemon adds to the flavor. The usual accompaniments are sausage balls, bacon, greens and possibly fried pork.

BREAST OF VEAL.

To carve a breast of veal, roasted, first separate it into two parts—it rightly consists of two—the rib bones and the gristly brisket. This is done by cutting in the direction of the lines A and B, shown by cut. Divide the gristly part in the direction of C and D, to serve to those who prefer it. This part of a breast of veal stewed is particularly tender and inviting. The ribs are to be separated in the direction of E

and F; serve with a part of the breast a slice of the sweetbread cut across the middle—this suggestion is made on the supposition that the sweetbread is retained and skewered to the back in preparing the roast.

PORK.



The accompanying cut shows the usual way of cutting for domestic use.

A. The leg, for roasts and smoked hams.

B. Sirloin, for chops and roasts, furnishing the choicest.

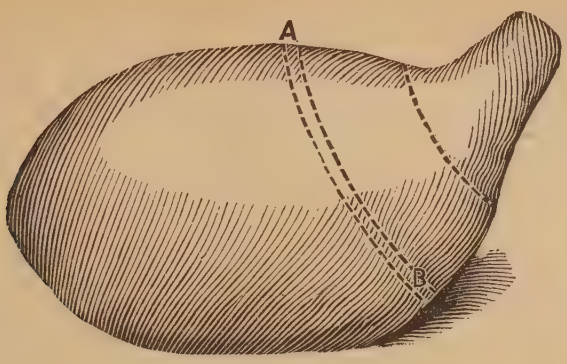
C. Fore loin, furnishes second choice roasts, chops, etc.

L. Neck, furnishes inferior roasts, and boiling pieces; also used for corning.

E. Shoulder, used mostly for pickling and smoking, and is fine for boiling, whether fresh or corned.

The head is used for head cheese, puddings, etc.; jowl is nice for smoking; the belly or flitch is a good boiling piece either fresh, smoked or salted; the feet are much used for souse and for pickling.

To carve a ham the most economically, begin at the knuckle end and cut thin slices toward the upper part. Many prefer to begin with the choicest part which is obtained by cutting through to the bone in the direction of the lines A to B, as shown in above cut. Artistic carving will result in thin and evenly cut slices from either side. Occasionally a carver will prefer to first cut from A to B, and then cross cut lengthwise of the ham. Never send to the table until the skin has



HAM.

been removed after cooking. Dots of dry pepper or dry mustard will improve the appearance, and make the ham more inviting. The manner of carving ham as here explained, will apply to leg of pork as well.

ROAST PIG.

Nowadays it is considered better taste to have the cook partially carve roast pig before sending to the table. This can easily be done by cutting the shoulder and leg from the body, and separating the ribs into small portions to suit convenience. Roast pig should be served hot, and with the head divided and served in the same platter.

RIBS OF PORK.

To carve a spararib of pork, slice off the fleshy parts; then disjoint and separate the bones.

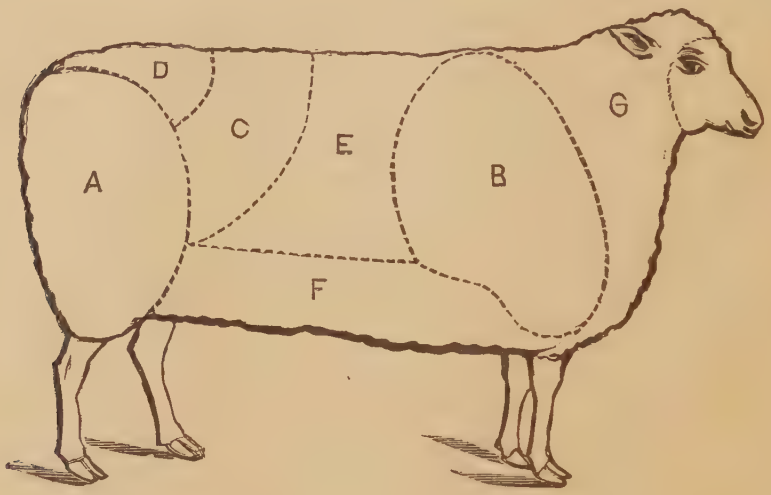
MUTTON.

Mutton is cut substantially the same in all markets as shown by following illustration.

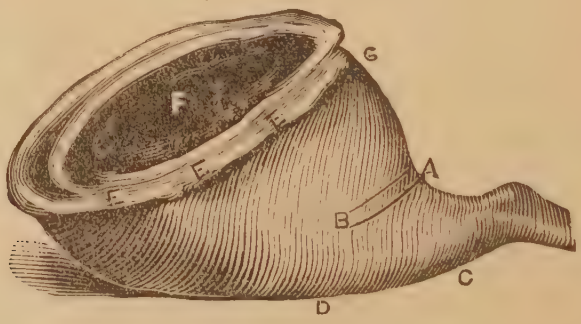
C. Loin, best end; used for filling and roasting, and furnishes fine chops.

A. Leg, nearly always used for chops, roasting, and sometimes for boiling.

E. Loin, second choice, used for chops and roasts.
D. Loin, rump end, for boiling and roasting.
B. Shoulder, used for boiling, filling and roasting.
F. Breast and flank, used for stews, meat pies and cheap roasts.
G. Neck, used mostly for stews.



Of the head, only the tongue is used. Mutton is generally split down the back and each half cut into two parts called hind and fore-quarters. A saddle of mutton is the middle portion before the quartering is done.

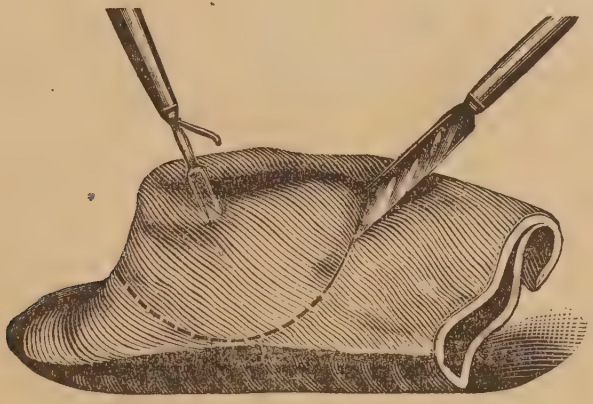


LEG OF MUTTON.

Sheep from three to six years old furnish the best and most nutritious mutton; at this age the animal is in its prime, and the flesh is firm, full of rich juices, and dark colored. At an age younger, the meat

lacks flavor, and is apt to be pale and flabby, particularly at about two years.

To carve a roast leg of mutton, cut the bone from A to B as shown in the above cut. Slicing from either side will secure the best parts. The broad end will furnish good cuts which should be sliced in the direction from E to F—the center. The most delicious part is obtained by cutting to the bone at D; the cutting should be continued in a semi-circle in the direction of C to obtain the cramp-bone. The meat is always drier near the knuckle, but the most finely grained part is obtained from the under side, which should be carved lengthwise.



FORE QUARTER OF LAMB.

In carving a fore-quarter of lamb, the shoulder should first be separated from the breast and ribs; this can be done by cutting with a sharp knife through the skin in the direction of the dotted line, as shown in the above illustration. With the fork firmly fixed into the shoulder, a little force will raise it sufficiently so that but little more cutting will be necessary to remove the shoulder successfully. For convenience, place the shoulder on a separate dish. Then after separating the ribs from the brisket, each can easily be divided into portions to suit. As many persons have a decided preference for particular parts of fore quarter of lamb, it is always well before serving, for the carver to ascertain which part is preferred.

VENISON.

Buck venison is best from August to November; doe venison from November to January. It is a common custom to freeze venison, and keep it frozen for months. Without doubt it improves the fiber of the meat. The parts of venison cut are designated as follows:

A. Shoulder, used for roasts. It can be boned and stuffed for either baking or roasting.

B. Fore-loin, furnishes steaks and roasts.

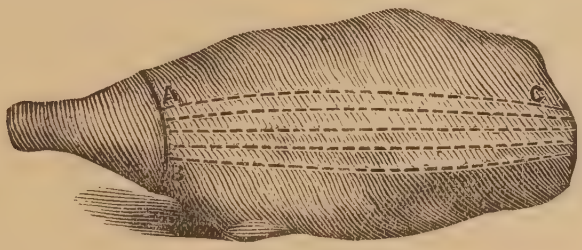
C. Haunch, used for steaks, roasts, stews, pickling and smoking.

D. Breast, for baking, stewing, etc.

E. Neck (scrag), for soups, etc.

The female deer furnishes the best venison at the age of about four years. The fatter venison is the better it is, and if young, the meat will be a dark red.

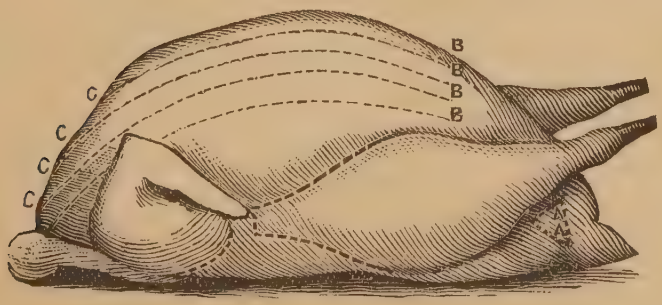
It is not a difficult task to carve a haunch of venison. First cut it across down to the bone in the line A B; then turn the dish with the knuckle farthest from you; put in the point of the knife and cut down as deep as you can in the direction shown by the dotted lines A B to C; cut the slices from either side as desired. The knife should slope in making the first cut, and the whole of the gravy will be received in the well. It is held by real epicures that some parts of the haunch are better



HAUNCH OF VENISON.

flavored than others, but it is doubtful whether ordinary palates can detect any difference. Slices of venison should not be cut thick, and plenty of gravy should be served with them; but as there is a special sauce made for this meat with red wine and currant jelly, the guest should be asked if he pleases to have any. The fat is very apt to get cool soon, and become hard and disagreeable to the palate; it should, therefore, be served on a waiter dish, if possible.

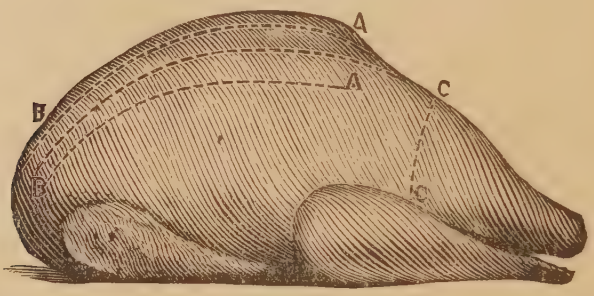
ROAST TURKEY.



To carve a turkey, cut the strings and remove the skewers used in trussing. With the neck end at the right hand, insert the fork firmly in

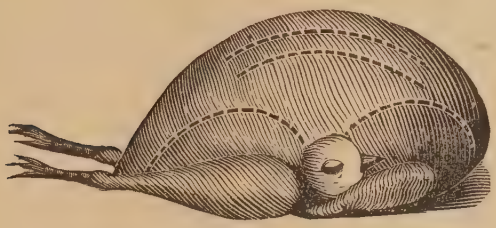
the lower part of the breast, and do not remove it until through carving. B, in the cut, shows where the fork goes into the turkey. The legs and wings should be easily separated from the body by cutting through the joints next the body, after which unjoint the parts cut off at the middle joint. The breast should be sliced evenly by cutting downward and from B to C, laying the slices on one side of the platter. Serve with the meat a portion of dressing obtained by dipping out of the opening as shown by A in the above diagram. Be considerate and learn the tastes of the guests as to the dressing and the different parts of the meat in serving. Most people have a decided preference, and there is no objection to expressing a choice when asked.

ROAST GOOSE.



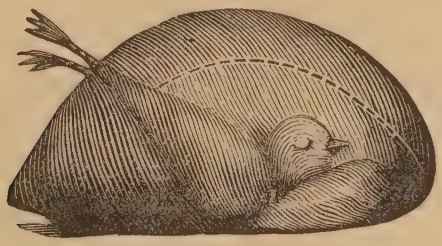
To carve roast goose, begin by turning the neck end of the goose toward you, and cutting the whole breast in long slices from one wing to the other, as shown in cut by the lines A, B. To take off the leg, insert the fork in the small end of the bone, pressing it to the body; put the knife in at A, turn the leg back, and if the bird be young, it will easily come away; if old, we will not answer for it. To take off the wing, insert the fork in the small end of the pinion, and press it close to the body; put the knife in at B, and divide the joint. When the leg and wing are off one side, attack the other. The back and lower side bones as well as the two side bones by the wing, may be cut off. The best pieces of the goose are the breast and the thighs. Serve a little of the seasoning from the inside by making a circular slice in the apron at C. Should there be no stuffing, a glass of wine, a little orange gravy or vinegar may be poured into the body of the goose at the opening made in the apron by the carver for this purpose.

PHEASANT.



To carve roast pheasant, fix the fork in the center of the breast, and cut slices off evenly on either side. Should there be more guests to partake of the pheasant than these slices of the breast will satisfy, disengage the legs and wings in the same manner as is done when carving boiled fowl. In taking off the wings, be careful not to cut too near the neck; if you do you will hit upon the neck bone from which the wing must be separated. Cut off the merry thought by passing the knife under it toward the neck. Cut the other parts as in a fowl. The breast, wings and merry thought of a pheasant are the most highly prized, but the leg has a superior flavor.

PARTRIDGE AND QUAIL.



Roast partridge is cut up in the same way as a fowl. The prime parts of this bird are the wings, breast and merry-thought. When the bird is small, the two latter parts are not divided. The wing is considered the best, and the tip of it is deemed the most delicate morsel of the whole. Partridges are cleaned and dressed in the same manner as a pheasant, but the custom of tucking the legs into each other should be avoided, as it makes troublesome carving. In connection with the

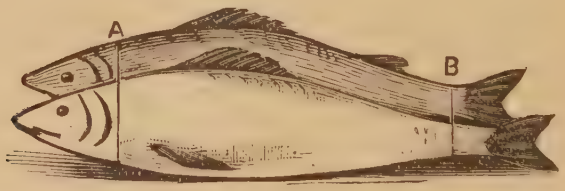
subject of carving, it cannot be too often repeated that more information will be gained by observing those who carve well and by a little practice, than by any written directions.

FOWLS.

Poultry should be young, plump and fat; the meat is not savory if old and tough. This is especially true of ducks and geese. In the opinion of many persons to let poultry hang a day or two to make it high, improves the flavor. In dressing poultry care should be taken not to break the gall. Clean and wash every part carefully, singe the hair by holding the fowl over a burning paper, remove carefully the pin feathers and the oil bag at the end of the back. The legs should be cut off at the joint next to the feet. Wash and rinse the inside several times after everything has been removed. Remove the extra fat, slit open the heart and gizzard, and after carefully cleaning, put them to soak in water.

Ducks and geese are carved in a similar manner, as also are turkeys and chickens. Smaller birds which need carving, may simply be split lengthwise just beside the breast bone and the spine. Their bones can be cut easily. This will apply to pigeons, partridges, prairie hens, pheasants, etc.

FISH.



After removing the head and tail by cutting downward as shown by the lines A and B, split the fish down the back. Each guest can then be served more easily, and the flakes held whole or intact. Divide the roe into small pieces, and thus serve each guest. Fish in general cooked whole can be carved as explained. When fish are large and only a part is cooked, good judgment will guide one in carving and serving.

BILLS OF FARE.

The following arrangement of bills of fare for one week in each month for the year, will be found very convenient to ladies doing their own cooking. A frequent reference to these pages will, we feel sure, save the housewife much worry over the question, "What shall we have for dinner?" Soup as a regular dinner course is always in order, following raw oysters, when in season.

Fresh fish as a separate course, comes next in order.

Fruits in their natural state are too much neglected at the tables of most people.

The meals suggested below are planned with special reference to the ordinary routine of the week; to the saving of labor and fuel, and to interfere as little as possible with the work of the day.

JANUARY.

Sunday.

Breakfast—Fresh fruit, sago, buckwheat cakes and maple syrup, sausage cakes, fried apples, coffee.

Dinner—Soup, roast turkey and oyster dressing, cranberry sauce, mashed potatoes, Lima beans, celery, hot, light biscuit, mince pie, cheese, wafers, coffee.

Lunch—Cold biscuit, sliced turkey, cranberry sauce, fruit, cake, tea.

Monday.

Breakfast—Fruit, oatmeal, waffles, broiled steak, French fried potatoes, coffee.

Dinner—Boiled corned beef, turnips, carrots, parsnips, cabbage, beets, potatoes, a la New England dinner, light bread, apple dumplings baked, with sauce, coffee, cheese wafers.

Supper—Cold rolls, sliced corned beef, apple sauce, baked potatoes, fruit, cake, tea or chocolate.

Tuesday.

Breakfast—Hominy flakes, fruit, corned beef hash, poached eggs, boiled potatoes, hot biscuit, coffee.

Dinner—Turkey soup, rib roast, Yorkshire pudding, brown potatoes and gravy, stewed tomatoes, celery, baked custard, cheese, wafers, coffee.

Supper—Dry toast, cold sliced beef, Saratoga chips, rice, fruit. cake, tea.

Wednesday.

Breakfast—Rice, fruit, buttered toast, calf's liver and bacon, fried potatoes, coffee.

Dinner—Soup, raw oysters, roast goose, steamed potatoes and turnips, slaw, boiled beets, peach pie and cream, cheese wafers, coffee.

Supper—Vienna rolls, cold goose, apple sauce, potatoes baked in milk, fruit, cake, tea.

Thursday.

Breakfast—Fruit, sago, fried mush, baked potatoes, breakfast bacon, jelly, coffee.

Dinner—Soup, roast pork, apple sauce, baked sweet potatoes, fried parsnips, cabbage salad, plum pudding, whipped cream, cheese wafers, coffee.

Supper—Sliced pork, apple sauce, fried whole potatoes, Sally Lunn, jelly, rice, fruit cake.

Friday.

Breakfast—Fruit, hominy, panned oysters on toast, fried potatoes, cookies, coffee.

Dinner—Macaroni soup, baked fish, corn, tomatoes, oyster salad, beets, baked potatoes, Brown Betty, cheese wafers, coffee.

Supper—Lobster salad, raw oysters, Saratoga chips, hot rolls, fruit cake, ambrosia.

Saturday.

Breakfast—Cracked wheat, fruit, waffles, broiled mutton chops, fried potatoes, preserves, coffee.

Dinner—Soup, boiled ham, cabbage, potatoes, parsnips, beets, carrots, peach rolls, oranges, cheese, wafers, coffee.

Supper—Hot light rolls, cold shaved ham, banana fritters, chopped potatoes fried, fruit, cake, tea.

FEBRUARY.

Sunday.

Breakfast—Fruit, rice, ham balls, fried oysters, Sally Lunn, fried potatoes, cookies, coffee.

Dinner—Oyster soup, olives, roast duck, baked potatoes, cranberry sauce, turnips, tomatoes, celery, orange pudding, fruit cake, cheese, wafers, coffee.

Lunch—Raw oysters, cold duck, cold Sally Lunn, preserves, oranges, bananas, cake, tea.

Monday.

Breakfast—Oatmeal, fruit, broiled ham, boiled potatoes, poached eggs, cookies, coffee.

Dinner—Baked heart, stewed tomatoes, pickled oysters, currant jelly, potatoes, turnips, apple pie, cake, cheese, wafers, coffee.

Supper—Light biscuit, frizzled beef, boiled potatoes, rice, preserves with cream, cake, tea.

Tuesday.

Breakfast—Sago, fruit, rice cakes, pigs feet souse, bacon, fried potatoes, canned fruit, coffee.

Dinner—Tomato soup, pigeon pie, stewed potatoes, corn, pickled oysters, macaroni with cheese, boiled batter pudding, cream sauce, cheese, wafers, coffee.

Supper—Sliced tongue, raw oysters, soda biscuit, honey, baked potatoes, fruit, cake, tea.

Wednesday.

Breakfast—Hominy, fruit, flannel cakes, mutton chops, escolloped eggs, fried potatoes, coffee.

Dinner—Boiled leg of mutton with soup, Kentucky potatoes, canned peas, sweet pickles, transparent pudding, oranges, cheese, wafers, coffee.

Supper—Cold shaved mutton, apple fritters, graham gems, jelly, fruit cake, tea.

Thursday.

Breakfast—Oranges, rice, hot biscuit, broiled pork, stuffed eggs, potatoes, cookies, coffee.

Dinner—Soup, baked chicken, boiled tongue, olives, pickled beets, potatoes creamed, stewed onions, tomatoes, corn starch pudding with sliced oranges, cheese, wafers, coffee.

Supper—Tea biscuit, chicken salad, cold tongue, honey, fried potatoes, fruit cake, tea.

Friday.

Breakfast—Hominy, codfish creamed, potatoes boiled, fried mush, rolls, preserves, coffee.

Dinner—Bean soup, boiled turkey, oyster sauce, cranberry sauce, mashed potatoes and turnips, cabbage salad, baked squash, prune pudding with whipped cream, oranges, cheese, wafers, coffee.

Supper—Frizzled beef, crumb cakes, hot mush and milk, canned fruit, cake, tea.

Saturday.

Breakfast—Fruit, rice, fried mush, scrambled eggs, bacon, fried potatoes, griddle cakes and coffee.

Dinner—Beef soup, ham boiled, cabbage, turnips, potatoes, parsnips, sweet pickles, lemon pie, oranges, cheese, wafers, coffee.

Supper—Light biscuit, sliced ham, boiled eggs, cabbage slaw, baked potatoes, fresh tea cakes, fruit, cocoa.

MARCH.

Sunday.

Breakfast—Cracked wheat, fruit, baked beans, Boston brown bread, soft boiled eggs, fried potatoes, coffee.

Dinner—Oyster stew, baked chicken with dressing, mashed potatoes, cabbage salad, Lima beans, cranberry tarts, oranges, cheese, wafers, nuts, coffee.

Lunch—Muffins, chicken, jelly, fruit, cake, tea.

Monday.

Breakfast—Sago, fruit, cream toast, broiled ham, omelet, creamed potatoes, coffee.

Dinner—Roast beef, browned potatoes, tomatoes, corn, lobster salad, celery, cottage pudding, jelly cake, fruit, raisins, coffee.

Supper—Sliced roast beef, potato salad, buttered toast, orange float, cake, tea.

Tuesday.

Breakfast—Hominy grits, fruit, hot rolls, fried liver and onions, Kentucky potatoes, coffee.

Dinner—Noodle soup, meat pie, baked potatoes, tomatoes, lettuce salad, macaroni with cheese, Charlotte russe, canned fruit, cake, cheese, wafers, coffee.

Supper—Rolls, shrimp salad, sliced tongue, Saratoga chips, jam, cakes, tea.

Wednesday.

Breakfast—Rice, fruit, corn muffins, broiled pork chops, escolloped eggs, cakes, jelly, coffee.

Dinner—Beefsteak soup, broiled steak, boiled potatoes, salsify, oyster salad, sweet pickles, transparent pudding, cream puffs, oranges, nuts, raisins, coffee.

Supper—Sardines with lemon, beaten biscuit, apple fritters, honey, cakes, tea.

Thursday.

Breakfast—Oatmeal, fruit, pancakes, maple syrup, sausage, stewed potatoes, preserves, coffee.

Dinner—Cream of pea soup, corned beef with turnips and cabbage, corn, onions, horseradish, steamed pudding, almonds, raisins, coffee.

Supper—Toasted muffins, sliced beef, potatoes fried whole, jelly, cake, tea.

Friday.

Breakfast—Sago, fruit, corn beef hash with poached eggs, or broiled fish, fried potatoes, canned fruit, cakes, coffee.

Dinner—Cream of potato soup, boiled fish, oyster sauce, mashed potatoes, spinach, stewed carrots, ice cream, cake, cheese, wafers, coffee.

Supper—Broiled herring, buttered toast, potato salad, blackberry rolls, tea.

Saturday.

Breakfast—Hominy, fruit, griddle cakes, fried steak with onions, potatoes, jelly, coffee.

Dinner—Bean soup, escolloped oysters, tomatoes, pickled beets, jelly, kiss pudding with sauce, cake, cheese, wafers, coffee.

Supper—Toasted corn pone, sliced tongue, warm gingerbread, chocolate blanc mange, tea.

APRIL.

Sunday.

Breakfast—Hominy, fruit, rolls, broiled lambs, chops, radishes, French fried potatoes, preserves, coffee.

Dinner—Bacon garnished with boiled eggs and sliced beets, roast lamb, mint sauce, currant jelly, new potatoes, green peas, lettuce, strawberry shortcake, cheese, wafers, coffee.

Lunch—Rolls, sliced lamb, raw oysters, canned fruit, cake, tea.

Monday.

Breakfast—Sago, fruit, corn cakes, broiled ham, poached eggs, warmed potatoes, coffee.

Dinner—Roast pork, apple sauce, asparagus, new potatoes, lettuce, cherry pie, fancy cakes, fruit, nuts, raisins, coffee.

Supper—Pop overs, lobster with lemon, baked rhubarb, cake, tea.

Tuesday.

Breakfast—Cracked wheat, fruit, crumb cakes, fried tripe, potato balls, jam, coffee.

Dinner—Asparagus soup, mince pie, new potatoes, tomatoes, pickled beets, lettuce, rhubarb pie, cream puffs, cheese wafers, coffee.

Supper—Tea biscuit, honey, dried beef, cabbage salad, fruit, cake, tea.

Wednesday.

Breakfast—Rice, fruit, flannel cakes, breaded veal cutlets, curried eggs, potato cakes, coffee.

Dinner—Cream of barley soup, baked pig, mashed potatoes, fried parsnips, lettuce, lemon pudding, jelly cake, cheese wafers, coffee.

Supper—Buttered crackers toasted, cold pressed chicken, radishes, lemon fritters, strawberries and cream, cake, tea.

Thursday.

Breakfast—Oatmeal, fruit, long breakfast rolls, broiled porterhouse steak, hominy croquettes, coffee.

Dinner—Chicken soup, with egg sauce, whole potatoes, spinach, lettuce, young onions, sweet pickles, orange float, caramel cake, cheese, wafers, coffee.

Supper—Soda biscuit, currant jelly, cold chicken, olives, floating island, cake, tea.

Friday.

Breakfast—Sago, fruit, fried frogs, fried potatoes, corn gems, boiled eggs, cakes, coffee.

Dinner—Lobster soup, baked fish, baked macaroni, mashed potatoes, asparagus, lettuce, bread pudding, oranges, figs, cake, coffee.

Supper—Graham gems, sardines with lemon Saratoga chips, toast, cake, fruit, tea.

Saturday.

Breakfast—Hominy, fruit, graham bread, veal cutlets, fricasseed potatoes, preserves, coffee.

Dinner—Boiled ham with vegetables, chili sauce, lettuce, onions, hot peach pie, cake, cheese wafers, coffee.

Supper—Buttered toast, cold ham with hard boiled eggs, hot rusk, honey, fruit, cake, tea.

MAY.

Sunday.

Breakfast—Hominy, fruit, batter cakes, veal cutlets, tomato omelet, cookies, coffee.

Dinner—Clam stew, roast lamb with mint sauce, new potatoes, diced turnips, asparagus on toast, lettuce, onions, strawberry cream, snow custard, maccaroons, coffee.

Lunch—Rolls, cold lamb, jelly, strawberries, mixed cake, tea.

Monday.

Breakfast—Sago, fruit, buttered toast, broiled steak, potato cakes, coffee.

Dinner—Mutton soup, meat pie, new potatoes, asparagus, lettuce, tomatoes, steamed Indian pudding, oranges, raisins, nuts, coffee.

Supper—Baking powder biscuit, honey, sliced ham, sweet pickles, strawberries, cake, tea.

Tuesday.

Breakfast—Rice, fruit, corn muffins, broiled steak, hashed potatoes, cottage cheese, coffee.

Dinner—Chicken soup, smothered chicken, Kentucky potatoes, tomatoes, cabbage salad, beets, cocoanut pudding, jelly, cake, coffee.

Supper—Rolls, chicken salad, French fried potatoes, strawberry shortcake, tea.

Wednesday.

Breakfast—Cracked wheat, fruit, muffins, codfish, boiled eggs, radishes, cookies, coffee.

Dinner—Cream of bean soup, boiled tongue, chili sauce, fricasseed potatoes, cresses, asparagus with eggs, lemon pudding, cake, cheese, wafers, coffee.

Supper—Toasted muffins, cold tongue, potato salad, jelly tarts, tea.

Thursday.

Breakfast—Oatmeal, fruit, Sally Lunn, veal cutlets, brown gravy, radishes, coffee.

Dinner—Boiled beef with soup, potatoes, string beans, lettuce, spinach, cherry dumplings with sauce, cake, cheese, wafers, coffee.

Supper—Toasted graham bread, chipped beef, sliced tomatoes, lemon jelly.

Friday.

Breakfast—Sago, fruit, corn muffins, broiled fish, tomato sauce, fried potatoes, coffee.

Dinner—Vermicelli soup, chicken potpie, potatoes boiled, Lima beans, onions, radishes, currant pie, cheese, wafers, coffee.

Supper—Toasted muffins, asparagus on toast, sliced tongue, strawberries, cake, tea.

Saturday.

Breakfast—Hominy, fruit, bread puffs, maple syrup, fricassed potatoes, fish croquettes, coffee.

Dinner—Boiled leg of mutton, creamed asparagus, macaroni, potato soufflé, lettuce salad, rhubarb pie, tapioca jelly, oranges, nuts, coffee.

Supper—Vienna rolls, sliced mutton, Saratoga chips, rice with cream, canned plums, cake, tea.

JUNE.

Sunday.

Breakfast—Sago, fruit, muffins, fried chicken, potatoes, omelet, jelly, cakes, coffee.

Dinner—Cream of corn soup, lamb cutlets broiled with green peas, summer squash, onions, beets, strawberry short cake with whipped cream, oranges, raisins, nuts, coffee.

Lunch—Rolls, cold chicken, toast with jelly, strawberries, cake, tea.

Monday.

Breakfast—Cracked wheat, oranges, corn batter cakes, broiled liver, scrambled eggs, coffee.

Dinner—Stuffed veal, asparagus, tomatoes, cresses or lettuce salad, Lima beans, raspberry blanc mange, oranges, bananas, cake, nuts, coffee.

Supper—Biscuits, cold veal, potatoes, fruit, cakes, tea.

Tuesday.

Breakfast—Rice, fruit, waffles, breakfast stew, fried potatoes, boiled eggs, coffee.

Dinner—Boiled corn beef, potatoes, turnips, wilted lettuce, raspberry ice cream, cake, cheese, wafers, coffee.

Supper—Light biscuit, cold beef sliced, potatoes, rhubarb sauce, cake, tea.

Wednesday.

Breakfast—Hominy, fruit, French rolls, corn beef hash, poached eggs, cookies, coffee.

Dinner—Mock turtle soup, chicken pie, mashed potatoes, turnips, spinach, lettuce, rhubarb pie, banana fritters, currant jelly, cheese, wafers, coffee.

Supper—Hot tea buns, canned salmon and lemon, French potatoes, stewed cherries, cake, tea.

Thursday.

Breakfast—Ripe cherries whole, sago, graham gems, broiled porterhouse steak, fried potatoes, coffee.

Dinner—Carrot soup, steamed chicken, green peas, asparagus, lettuce, oranges, strawberries, cake, cheese, wafers, coffee.

Supper—Sliced tongue, hot buns, young onions, mixed pickles, raspberries, cake, tea.

Friday.

Breakfast—Breakfast wheat with cream, fruit, broiled ham, omelet, hominy fritters, coffee.

Dinner—Green pea soup, boiled salmon, mashed potatoes, Lima beans, squash, cucumbers, rice pudding, cake, cheese, wafers, coffee.

Supper—Rolls, chipped beef, stuffed eggs, sliced tomatoes, berries, cake, tea.

Saturday.

Breakfast—Fruit, waffles, broiled mutton or lamb, potatoes, stewed tomatoes, coffee.

Dinner—Tomato soup, ham boiled with greens, potatoes, beets, young onions, gooseberry tarts, cornstarch blanc mange, cheese, wafers, coffee.

Supper—Toasted gems, cold ham, radishes, potatoes, currants, cake, tea.

JULY.

Sunday.

Breakfast—Cherries, sago, broiled mackerel, buttered toast, poached eggs, flannel cakes, coffee.

Dinner—Okra soup, roast tenderloin of beef, cauliflower, browned potatoes, corn, lettuce, stuffed tomatoes, ice cream, blackberries, cake, cheese, wafers, coffee.

Lunch—Small biscuit, sliced ham, orange tarts, berries and cream, tea.

Monday.

Breakfast—Rice, apples, batter cakes, broiled ham, tomato omelet, sliced cucumbers, coffee.

Dinner—Escolloped chicken, whole potatoes, string beans, summer squash, onions, radishes, berries with cream, cake, cheese, wafers, coffee.

Supper—Light biscuit, sliced veal loaf, sliced tomatoes, potato salad, berries, cake, tea.

Tuesday.

Breakfast—Melon, oatmeal, muffins, broiled steak, boiled eggs, sliced tomatoes, coffee.

Dinner—Mutton soup, roast beef, cauliflower with drawn butter, Lima beans, baked potatoes, huckleberry roll, cake, cheese, wafers, coffee.

Supper—Rolls, sliced beef, French fried potatoes, sliced tomatoes, blackberries, cake, tea.

Wednesday.

Breakfast—Melon, hominy, cream toast, broiled porterhouse steak, omelet, stewed tomatoes, coffee.

Dinner—Turtle soup, broiled prairie chicken, creamed potatoes, cauliflower, tomatoes, summer squash, sliced cucumbers, radishes, charlotte russe, blackberries, cake, coffee.

Supper—Hot buns, sliced pressed meat or chicken, currant jelly, berries with cream, cake, tea.

Thursday.

Breakfast—Sago, melons, waffles, fried chicken, fricasseed potatoes, sliced tomatoes, coffee.

Dinner—Rice soup, clam pie, mashed potatoes, string beans, lettuce, ice cream, blackberry pie, cake, cheese, wafers, coffee.

Supper—Rolls, sliced pressed beef, stuffed eggs, raspberries, cake, tea.

Friday.

Breakfast—Fruit, rice, hash, fried potatoes, stewed tomatoes on toast, coffee.

Dinner—Fish chowder, whole potatoes, string beans boiled with bacon, baked tomatoes, egg plant, currant pie, cake, apples, raisins, nuts, coffee.

Supper—Broiled bacon on toast, sliced tomatoes, pickled eggs, fresh berries, cake, tea.

Saturday.

Breakfast—Melons, hominy, breakfast puffs, stewed kidneys, radishes, onions, coffee.

Dinner—Potato soup, boiled ham, cabbage, potatoes, turnips, cucumber salad, apple sauce, lemon pie, berries, cake, cheese, wafers, coffee.

Supper—Warm biscuits, cold ham, stuffed eggs, rice, berries, cake, lemonade.

AUGUST.

Sunday.

Breakfast—Melon, fried chicken with gravy, fried tomatoes, cottage cheese, corn fritters, coffee.

Dinner—Chicken soup, fried gumbo, broiled chicken, mashed potatoes, corn on the ear, lettuce, cucumbers, watermelon, lemonade.

Lunch—Light biscuit, sliced ham, sliced tomatoes, peaches and cream, cake, tea.

Monday.

Breakfast—Peaches, cracked wheat, batter cakes, stewed codfish, tomato omelet, coffee.

Dinner—Baked lamb, creamed cabbage, stuffed tomatoes, corn, potatoes, blackberry pie, fresh berries, cake, cheese, wafers, coffee.

Supper—Biscuit, sliced lamb, cucumbers, sliced tomatoes, fresh berries, cake, tea.

Tuesday.

Breakfast—Nutmeg melons, broiled bacon on toast, corn fritters, sliced tomatoes, coffee.

Dinner—Veal soup, roast prairie chicken, mashed potatoes, young turnips, beets, boiled onions, ice cream, peaches, cake, nuts, coffee.

Supper—Toasted muffins, chipped beef, sliced tomatoes, lettuce, berries, cake, tea.

Wednesday.

Breakfast—Fruit, sago, corn gems, croquettes of mutton or other cold meat, fried apples, fried potatoes, coffee.

Dinner—Pea soup, fillet of veal stuffed, cream potatoes, summer squash, new beets, lemon meringue pie, berries, cake, coffee.

Supper—Rolls, cold veal, biscuit and honey, berries, cake, tea.

Thursday.

Breakfast—Melon, rice, Sally Lunn, fried chicken, stewed tomatoes, coffee.

Dinner—Vegetable soup, brown stew, baked potatoes, stewed corn, escolloped tomatoes, wilted lettuce, watermelon, cheese, wafers, coffee.

Supper—Rolls, frizzled beef, baked potatoes, sliced cucumbers, fruit cake, tea.

Friday.

Breakfast—Melon, hominy, mutton stew, rice cakes, fried potatoes, coffee.

Dinner—Baked fish, boiled potatoes, stewed tomatoes, Lima beans, cabbage salad, watermelon, grapes, peaches, cake, coffee.

Supper—Toast, cold pressed meat, sliced tomatoes, lemon jelly, cakes, tea.

Saturday.

Breakfast—Peaches, grapes, rice, buttered toast, potatoes, omelets with tomatoes, coffee.

Dinner—Boiled ham or shoulder with potatoes, cabbage, turnips, cucumber salad, huckleberry pie, cream puffs, cheese, wafers, coffee.

Supper—Ham, omelet, poached eggs on toast, berries, cake, tea.

SEPTEMBER.

Sunday.

Breakfast—Melons, sago, vegetable hash, broiled veal cutlets, fried tomatoes, coffee.

Dinner—Broiled prairie chicken, baked sweet potatoes, green corn, cauliflower, plum sauce, cabbage salad, peach pyramid, ice cream, coffee.

Lunch—Sliced ham, biscuit, baked pears, cake, tea.

Monday.

Breakfast—Cream toast and fruit, prairie chicken stewed, fried potatoes, sliced tomatoes, coffee.

Dinner—Roast beef, potatoes, green corn, egg plant, succotash, watermelon, cake, cheese, wafers, and coffee.

Supper—Cold sliced beef, French potatoes, baked apples, cake and tea.

Tuesday.

Breakfast—Fruit, hominy, buttered toast with hash, corn fritters, cookies, and coffee.

Dinner—Soup, vegetable, chicken pie, potatoes, Lima beans, onions, slaw, baked custard, cake, oranges, nuts, and coffee.

Supper—Rolls, dried beef, sliced tomatoes, peaches and cream, cake and tea.

Wednesday.

Breakfast—Fruit, rice, Sally Lunn, broiled chickens, cucumbers, coffee.

Dinner—Boiled beef with potatoes, turnips, green corn, pickled beets, apple pie, fresh fruits, cake, nuts, coffee.

Supper—Biscuit, sliced beef, sliced tomatoes, grapes and peaches, cake, tea.

Thursday.

Breakfast—Fruit, sago, hot muffins, fried chicken and fried cabbage, jelly, tea.

Dinner—Pea soup, veal pot pie, Lima beans, carrots, corn, peach meringue, cake, fresh fruits, coffee.

Supper—Vienna rolls, pressed chicken, currant jelly, baked apples, cake, tea.

Friday.

Breakfast—Fruit and oatmeal, broiled ham, poached eggs on toast, cucumbers, coffee.

Dinner—Baked fish, boiled potatoes, baked onions, egg plant, cabbage salad, ice cream, peaches, grapes, nuts, coffee.

Supper—Cold tongue, soda biscuit and hominy, sliced tomatoes, fruit cake and tea.

Saturday.

Breakfast—Nutmeg melons, sago, broiled mutton chops, fried potatoes, currant jelly, coffee.

Dinner—Soup, roast pork, apple sauce, mashed potatoes, creamed cabbage, stewed corn, beet pickles, peach cake with whipped cream. cheese, wafers,, coffee.

Supper—Sliced pork, tea rolls, banana fritters, fruit, cake and tea.

OCTOBER.

Sunday.

Breakfast—Fruit, cracked wheat, broiled oysters, baked apples, corn batter cakes, coffee.

Dinner—Oyster soup, roast wild duck, grape jelly, celery, mashed potatoes and turnips, slaw, sliced peaches, ice cream, cake, grapes, coffee.

Lunch—Rolls, sliced duck, sliced tomatoes, jelly, fruit, cake, tea.

Monday.

Breakfast—Fruit, hominy, corn batter cakes, broiled mutton chops, tomatoes, coffee.

Dinner—Roast beef, potatoes, turnips, corn, tomatoes, baked custard, cake, fruit, cheese, wafers, coffee.

Supper—Sliced beef, hot rolls, baked apples, fruit, cake, cocoa.

Tuesday.

Breakfast—Fruit, rice, broiled pork chops, flannel cakes, fried potatoes, preserves, coffee.

Dinner—Soup, pigeon pie, Lima beans, stuffed cabbage, tomatoes, sweet pickles, apple fritters with sauce, grape tarts, cake, fruit, nuts, coffee.

Supper—Sliced veal loaf, cottage cheese, muffins, cake, fruit, tea.

Wednesday.

Breakfast—Fruit, sago, fried oysters, stewed tomatoes, poached eggs on toast, cookies, coffee.

Dinner—Bean soup, breaded chicken, mashed potatoes, sweet potatoes, baked tomatoes, apples, grapes, cake, coffee.

Supper—Cold tongue, corn fritters, grape jelly, baked quinces, cake, and tea.

Thursday.

Breakfast—Fruit, hominy, hot rolls, broiled bacon, fricasseed potatoes, cookies, coffee.

Dinner—Soup, ragout of beef, potatoes, turnips, beets, rice, apples, cake, fruit, cheese wafers, olives, coffee.

Supper—Panned oysters on toast, Saratoga chips, Charlotte Russe, cake, tea.

Friday.

Breakfast—Fruit, oatmeal, broiled mutton chops, potato cakes, muffins, jelly and coffee.

Dinner—Boiled trout, whole potatoes, creamed cabbage, tomatoes, fried egg plant, rice pudding, cocoanut cake, fruit, nuts, coffee.

Supper—Broiled Bologna sausage, light rolls, stewed quinces, cake, tea.

Saturday.

Breakfast—Fruit, cracked wheat, graham gems, veal cutlets, potato croquettes, coffee.

Dinner—Boiled mutton, soup, potatoes, turnips, carrots, beets, pickles, baked apple dumplings with sauce, fruit, cakes, cheese wafers, coffee.

Supper—Hot biscuit, cold tongue, stewed pears, cake, tea.

NOVEMBER.

Sunday.

Breakfast—Fruit, sago, cream toast, escolloped eggs, fried chicken, gravy, coffee.

Dinner—Stewed oysters, roast wild goose, stewed apples, celery, turnips, sweet potatoes, pumpkin pie, apples, oranges, nuts, coffee.

Lunch—Tea rolls, cold sliced goose, currant jelly, stewed plums, cakes, tea.

Monday.

Breakfast—Fruit, hominy, broiled pork, potato cakes, raspberry jam, fried cakes, coffee.

Dinner—Soup, roast beef, sweet potatoes, boiled turnips, chicken salad, beet pickles, peach pie, grapes, jelly cake, cheese, wafers, coffee.

Supper—Sally Lunn, cold roast beef, fried apples, fruit, cake, tea.

Tuesday.

Breakfast—Fruit, sago, fried venison, currant jelly, fried sweet potatoes, coffee.

Dinner—Stewed beef, creamed onions, turnips, cabbage salad, boiled potatoes, celery, apple pie, fruit pudding, cheese, wafers, coffee.

Supper—Toasted Sally Lunn, cold spiced beef, cranberry tarts, cake, tea.

Wednesday.

Breakfast—Fruit, rice, graham gems, fried liver, fried cabbage, potatoes, coffee.

Dinner—Baked chicken, oyster pie, mashed potatoes, parsnips, celery, baked custard, jelly cake, cheese, wafers, coffee.

Supper—Cold chicken, rice fritters, canned fruit, cake, tea.

Thursday.

Breakfast—Fruit, hominy, waffles, broiled steak, fried potatoes, preserves, coffee.

Dinner—Veal pot pie, escolloped oysters, celery, slaw, mashed potatoes, cream pie, plum pudding, fruit, nuts, coffee.

Supper—Toasted muffins, canned salmon, rusk, stewed pears, tea.

Friday.

Breakfast—Fruit, oatmeal, poached eggs on toast, oyster fritters, fried mush, coffee.

Dinner—Turbot, mashed potatoes, turnips, macaroni with cheese, grape pie, cake, fruit, coffee.

Supper—Light rolls, salmon with lemon, rice fritters, fruit, cake, tea.

Saturday.

Breakfast—Fruit and sago, corn bread, spareribs, potatoes, coffee.

Dinner—Turkey soup, venison steak, French fried potatoes, carrots, delicate cabbage, rice pudding, canned fruit, coffee.

Supper—Cold rolls, soused beef, stewed fruit, tea cakes, cocoa.

DECEMBER.

Sunday.

Breakfast—Fruit, rice, sausage, buckwheat cakes, maple syrup, chopped potatoes, crullers, coffee.

Dinner—Roast haunch of venison, currant jelly, mashed potatoes, tomatoes, apple sauce, celery, fig pudding, cranberry tarts, oranges, grapes, raisins, nuts, coffee.

Lunch—Tea buns, cold venison, pineapple, lady fingers, chocolate.

Monday.

Breakfast—Fruit, hominy, broiled steak, French fried potatoes, corn fritters, coffee.

Dinner—Baked veal, potatoes, salsify, cabbage salad, sweet pickles, minute pudding, mince pie, fruit, coffee.

Supper—Cold veal, Sally Lunn, baked apples, cake, tea.

Tuesday.

Breakfast—Fruit, sago, hot rolls, fried liver, oyster omelet, jelly, coffee.

Dinner—Bean soup, roast pig, apple sauce, steamed potatoes, parsnips and beets, slaw, peach pie with cream, cheese, wafers, coffee.

Supper—Cold rolls, sliced tongue, apple snow, plum jelly, cake, tea.

Wednesday.

Breakfast—Fruit, rice, cream toast, sweetbreads, potatoes fried whole, apple fritters, coffee.

Dinner—Mutton soup, mutton with caper sauce, baked potatoes, Lima beans, tomatoes, celery, ice cream, peach pie, cheese, wafers, coffee.

Supper—Toasted muffins, sliced mutton, canned cherries, orange cake, chocolate.

Thursday.

Breakfast—Fruit, hominy, graham gems, broiled ham, egg omelet, potatoes, coffee.

Dinner—Vermicelli soup, roast quail, baked potatoes, Lima beans, stewed tomatoes, celery, pumpkin pie, apples, raisins, nuts, coffee.

Supper—Rolls, sliced tongue, fried apples, canned apricots, tea cakes, tea.

Friday.

Breakfast—Fruits, oatmeal, Sally Lunn, fried oysters, stewed potatoes, cookies, coffee.

Dinner—Stewed fish, mashed potatoes, squash, Lima beans, tomatoes, celery, chocolate pudding, mince pie, cheese, wafers, coffee.

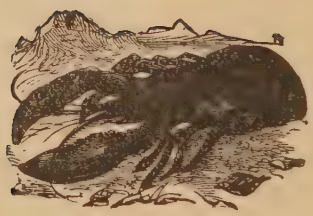
Supper—Fricasseed oysters, slaw, celery, waffles, honey, canned pears, cake, tea.

Saturday.

Breakfast—Fruit, sago, buckwheat cakes, stewed rabbit, potato cakes, coffee.

Dinner—Bean soup, broiled venison steak, mashed potatoes, string beans, beets, celery, vinegar pie, molasses, pudding, fruits, nuts, coffee.

Supper—Toasted graham bread, cold sliced tongue, Saratoga chips, floating island, cake, tea.



THE DINING ROOM.

TABLE ARRANGEMENTS.

The ornamenting or final finish of the table should not be left to the servants; this most important step should devolve upon the hostess herself.

In every home it is necessary that the dining room should be as bright and sunny as possible. The plainest room may be made beautiful by exercising a little skill and good taste.

Nothing imparts such an inviting appearance to a table as flowers; a center piece of flowers of a rare or delicate variety, is most attractive. Growing plants in bloom are also desirable for center pieces. When flowers are plentiful, not only should the center pieces be filled with them, but a small bunch tastefully arranged should be placed before each guest, those for the gentlemen being composed only of a few leaves and a blossom or two.

In selecting a center piece, care should be taken that it is not too high nor too large. On a large table more than one center piece can be arranged advantageously by placing a smaller epergne on either side of the larger one.

It is now customary to select some one especial color for decoration, and adhere strictly to this color. In this case the fact is so stated in the invitations, by naming the color selected.

For formal dinners, a round table, five to seven feet in diameter is especially nice, inasmuch as the conversation can thus be made more general.

Napkins, which should never be starched, are folded and laid at each plate with a small piece of bread, or a cold roll partially concealed in its folds.

As many knives, forks and spoons as will be required for the several courses are placed at each plate, unless the hostess prefers to have them brought in with each course; also a glass to be filled with water at the last minute. A heavy piece of canton flannel or baize placed upon the table underneath the tablecloth, will give a heavier and finer appearance to the linen, and also deaden the sound of the dishes. All linen should be a spotless white. Choice dessert sets, except the plates, may remain on the table throughout all the courses; these may be tastefully arranged around dishes of fresh fruit.

Water bottles are now very common, and may be arranged here and there, accompanied with a bowl of ice.

The plates needed should be counted out, and the dessert dishes, finger bowls, etc., should also be set aside in a convenient place.

Dishes that need to be warm, not hot, are left on the top shelf of the range or elsewhere, where they will be kept warm until needed.

Soup and fish being the first course, plates of soup are usually placed on the table before the dinner is announced; or, if the hostess wishes, the soup may be served at the table; the soup tureen (with the soup at the boiling point) and the soup plates should be placed before the seat of the hostess before dinner is quietly announced.

It should previously be indicated to each gentleman the lady with whose escort he is charged; the guest of honor, if a gentleman, escorts the hostess, and should take a seat at her right; if a lady, she is escorted by the host, and should take a seat at his right.

It should be decided beforehand where each guest is to be seated, in order that as little confusion as possible may arise at the time. It will require a great amount of tact on the part of the hostess to seat them all quickly and quietly, as the moment of waiting to be assigned to places is extremely awkward. It is the French custom to place a card with the name of each guest at the place which is intended for him. The host leads the way to the dining room, the hostess being last. The guests of course remain standing until the hostess is seated. The hostess serves only the soup, salad and dessert.

The different dishes to be served by host or hostess, should be

placed before them by the attendant, with the necessary plates or dishes.

After supplying each plate it should be taken by the attendant on a small silver waiter and placed before each guest, beginning at the right of the host. Serve each guest at his left, in order that his right hand may be at liberty.

The plate of each guest is removed as soon as he has finished. The next course, however, should not be served until all have finished.

All crumbs and stray dishes should be removed before bringing in the dessert.

If individual finger bowls are used, they should be brought in on a napkin on the dessert plate, and placed at the left side of the plate.

The signal for arising is given by the hostess.

The oldest lady leads from the room, the youngest following last.

It is customary for the gentlemen to repair to the smoking room and the ladies to the drawing room, where tea is served in about half an hour, with small cakes or wafers.

General Hints.—Be on the alert, and in case of accident, hand your napkin to the guest, and if necessary remove his plate, remedy the trouble as soon as possible, lay down a mat on the soiled cloth, and replenish with knives and forks, napkin, etc., and procure the guest a fresh supply of what he was eating.

If asked for the pepper or anything else from the cruet or castor, hand the cruet or castor entire to the guests.

If asked for any condiment such as French mustard, olive, chow-chow, etc., etc., hand bottle, if in a bottle, or glass, if in a glass, to the guest, with the prong or fork, and let the guest serve himself, then place it back where it was on the table.

Always hand the sauce for each particular dish to the guest partaking of that dish.

If ice cream is served, serve it independent of the head of the table, as his work is through with the first courses. The usual form of ice cream now is bricks.

The proper dress for a waiter is a dark dress coat and trousers, white vest and necktie. A waitress should wear a dark dress with white apron and cap. Both should wear light slippers or boots, and make as little noise as possible.

If *menus* or bills of fare are used, place one at each plate.

Napkins are never supposed to appear a second time without washing. Hence napkin rings are domestic secrets, and not for company.

Never let two kinds of animal food or two kinds of pastry be eaten from the same plate; make a fresh course of each.

One good waiter is worth much more than two poor ones.

Always change knives and forks, or spoons with plates. As before stated, it is well to start with two or three relays of implements by the plates.

Don't have over two vegetables with a course. Let them be offered together on the same waiter. At a large dinner, you can have two varieties in the same course, *i. e.*, two soups, two fish, two meats, etc., letting the waiter offer the guest a plate of each at the same time, the guest choosing between them.

Everybody is always out of bread; prevent it if you can.

Two hours is long enough to serve any dinner that Christians ought to eat; three hours and a half is too long.

The host goes in first with the lady, whom he seats at his right. The hostess goes in last with the gentleman, whom she places at her right.

In no case place napkins in glasses, but on plates, whether rolls are in them or not.

As soon as guests are seated, ask if they prefer milk or water. If water, fill from the water jug. If milk, fill from the milk pitcher. Both jug and pitcher are kept on sideboard.

Waiters should be as quiet as possible, and always should go to left of guest.

Table Etiquette.—Gloves are removed at the table and laid in the lap, under the napkin.

Ladies should draw their skirts in to a space that will not crowd their neighbors.

Whenever one or both hands are not occupied, they should be kept below the table.

Use the spoon for soup, stewed fruit, berries, or fruit and cream, preserves and melons.

If boiled eggs are brought on in the shell, egg cups should be provided, the small end of the egg should be placed in the cup, and an opening made at the top of the egg sufficiently large to admit a teaspoon.

If egg cups are not supplied, the egg should be cut open with a knife and the contents removed with a spoon.

When you rise from your chair, leave it where it stands.

When done, lay your knife and fork side by side on the plate, with handles to the right.

Sip soup from the side of the spoon.

Pears and apples are to be peeled, cut in quarters, and eaten from the hand.

Oranges are peeled and either cut or separated, or they may be cut crosswise and eaten with a spoon.

Grapes should be eaten behind the hand, the stones and skins dropped in the fingers, and passed to the plate.

It is not improper to dip the knife or fork into the salt.

It is a bad habit to put large pieces of food into the mouth.

Avoid discussing the food.

Do not make noises when eating, by sucking soup with a gurgling sound, chewing meat noisily, smacking the lips, or breathing heavily

Do not take the last piece on a dish, unless there is more.

Never lick your fingers.

Bread should be broken, never cut.

When you pass your plate for anything, the knife and fork should be removed and rested upon a piece of bread or held in the hands.

A gentleman should see that a lady is served first.

Place all refuse at the side of the plate, or in scrap dishes provided for the purpose, not on the tablecloth.

Never hold the knife and fork erect in your hands at each side of the plate.

Never spit out bones, cherry stones, etc., on to the plate, but use a spoon or fork.

Never eat all there is on your plate, nor attempt to do so.

"Bad dinners go hand in hand with total depravity; while a properly fed man is already half saved."

Never help yourself to butter, or any other food with your own knife or fork.

Raw oysters are eaten with a fork.

A cream cake or anything of similar nature should be eaten with the fork, never bitten.

It is in bad taste to mix food on the plate.

Asparagus, when served on bread or toast, may be taken from the finger and thumb; if it is fit to be set before you, the whole of it may be eaten.

Pastry should be broken and eaten with a fork.

Fish must be eaten with the fork.

Peas and beans require the fork only.

Macaroni is cut and cheese crumbled on the plate, and eaten with a fork.

Potatoes, if mashed, should be mashed with the fork.

Game and chicken are cut, but never eaten with the bones held in the fingers.

Green corn should be eaten from the cob, held with a single hand only.

Salt must be left on the side of the plate, and not on the tablecloth.

Celery, cresses, olives, radishes and relishes of that kind, are, of course, to be eaten with the fingers; the salt should be laid upon the plate, not upon the cloth. Cut with the knife, but never put it in the mouth; the fork must convey the food, and may be held in either hand as convenient. (Of course, when the old-fashioned two-tined fork is used, it would be absurd to practice this rule.)

Berries, of course, are to be eaten with a spoon. In England they are served with their hulls on, and three or four are considered an ample quantity. Theirs, however, are many times the size of ours. In such cases they take the big berry by the stem, dip into powdered sugar, and eat it as we do the radish. Food that can not be held with a fork should be eaten with a spoon.

It is not proper to drink with a spoon in the cup; nor should one ever quite drain a cup or glass.

Never pick your teeth at table, or make any sound with the mouth in eating.

Don't, when you drink, elevate your glass. Bring the glass perpendicularly to the lips, and then lift it to a slight angle. It is far better for the digestion not to drink tea or coffee until the meal is finished. Drink gently and sparingly, and do not pour it down your throat

Eat slowly for both health and manners.

Do not lean your arms on the table, or sit too far back, or lounge.

If there are two dishes of dessert, the host may serve the most substantial one.

Fruit is served after puddings and pies, and coffee last.

In pouring coffee, the sugar and cream are placed in the cup first.

For tea it is better to pour first, and then add cream and sugar.

Spread butter on bread as it lies on the plate, or slightly lifted at one end of the plate.

When soup is eaten, wipe the mouth carefully with the napkin; use it also to wipe the hands during meals.

Finger bowls at dinner parties and luncheons are indispensable. They are quite as needful as the napkin, for the fingers are also liable to become a little soiled in eating. They can be procured quite cheaply, and should be half filled with warm water. A small slice of lemon is usually put into each bowl to rub upon the fingers. A leaf or two of sweet verbena, or orange flower are also used, but the slice of lemon is most common. The finger tips are slightly dipped into the bowl, the lemon juice is squeezed upon them, and then they are dried softly upon the napkin.

A spoon should never be turned over in the mouth.

If one has been given a napkin ring, it is necessary to fold the napkin and use the ring; otherwise the napkin should be left unfolded.

Never pick your teeth at the table. If it is absolutely necessary, however, it should be done behind the napkin.

For evening parties it is often less expense and trouble to place supper in the hands of a regular confectioner, but for small card or literary parties the trouble need not be so great. For regular reception evenings, ices, cakes and chocolate are enough.

A small house is more easily kept clean than a palace.

Taste may be quite as well displayed in the arrangement of dishes on a pine table as in grouping the silver and china of the rich.

A dirty kitchen and bad cooking have driven many a husband and son, and many a daughter too, from a home that should have been a refuge from temptation.

Skill in cooking is as readily shown in a baked potato or a johnny-cake, as in a canvas-back duck.

The charm of good housekeeping lies in a nice attention to little things, not in a superabundance.

THE NURSERY.

It is not the intention of the author to make this a complete guide for mothers in caring for their little ones, but to give a few simple suggestions which may be worth dollars to the mothers in times of need. We advise all mothers and especially young ones, to have in their library a complete medical book, treating not only of infants but of the sick room and hygiene in general.

THE INFANT.

The clothing of infants should be such as will allow full play to their limbs, and be thick enough to protect and keep them warm. Flannel is the best material of which to make underclothes for infants. The clothing should be light, so as not to encumber the child, and should be simple, so that it may be easily taken off and put on, and should be loose, so as to leave room for growth and expansion of the form.

After an infant has slept for a couple of hours or more, turn it over on the other side, and it will sleep just about as long again.

"Give the baby a drink of water six times a day," was one of the most important messages ever sent over the telegraph wires to a young mother.

Every young mother should follow the plan of putting babies to bed without rocking them. If there were but one child in the family, and it were known to a certainty that it would be the last of that line, there might be sufficient excuse to devote one's time to rocking it to sleep. But when the first steps aside for a second, and the second is followed by a third, and so on, the mother's time is too valuable to

spend two or three hours a day in forming a habit which will be but an injury to the little one afterward. If it has been put to sleep at the breast during the period of nursing, then let the plan be formed when it is weaned. Feed it, when it is time for its nap, fondle and kiss it as much as you like, but lay it down, cover it up, turn and leave it. It will sob and cry, and perhaps sit bolt upright or slide out of bed, but put it back, if for twenty times. It will not take very many of these persistencies until the habit of going to sleep alone and quietly will be formed, and all parties to the proceeding will pronounce themselves the better for it. Pray do not think your child an exception. Children are very much alike, after all. Of course, it takes longer to conquer some than it does others, and strong wills are very perceptible, even in babies of a few months old. Our aim is not to break the will, only to bend it in a direction to benefit itself.

A baby should sleep on its side. When lying on its back the food sometimes rises in its throat and chokes it.

Great care should be taken to shade a baby's eyes from the light. If a strong light shines directly in its face, it often produces ophthalmia, an inflammation of the eyelids, which is troublesome and dangerous. A few drops of breast milk, applied to the eye and worked under the lid, is very healing to sore lids.

Croup—No. 1.

Take sweet hog's lard and tincture of camphor or camphor gum and simmer together a short time; gum the size of a pea to a tablespoon of lard; keep it in the house prepared, and rub on the throat at first symptom.

Croup can be cured in one minute, and the remedy is simply alum and molasses. The way to accomplish this deed is to take a knife or grate and shave off in small particles about a teaspoonful of alum; then mix it with twice its quantity of molasses, to make it palatable, and administer it as quick as possible. Almost instantaneous relief will follow by vomiting.

Croup—No. 2.

A lady writer of professional experience gives the following advice to mothers whose children have the croup: First get a piece of chamois skin, make a little bib, cut out the neck and sew on tapes to tie it on:

then melt together some tallow and pine tar; rub some of this in the chamois and let the child wear it all the time. My baby had the croup whenever she took cold, and since I put on the chamois I have had no more trouble. Renew with tar occasionally.

Cure for Cough or Hoarseness.

One of the best remedies for coughs, colds, and particularly for hoarseness, is made as follows: Wet a piece of cotton batting on the inside, wrap it around a lemon, and cover with ashes and coals to roast as you would roast a potato; let it roast from fifteen to twenty minutes, take out, clip off one end, squeeze out the juice, and strain it through a thin cloth to remove any seeds or particles of pulp. There will be from four to five teaspoonfuls of juice, which mix with an equal quantity of strained honey (to strain—warm and strain through a thin cloth); or, instead of honey add three teaspoons of granulated sugar, place the cup in a pan of hot water, set on the stove until sugar is dissolved. Take one or two teaspoonfuls every hour, or after a spell of coughing. For a child add a larger proportion of honey and sugar, and give a quarter teaspoonful every two hours.

The Ear.

Never put cotton in the ear for any length of time, as it has been demonstrated that the continued use of cotton in the ear will cause deafness.

Nose Bleed.

Excite a vigorous motion of the jaws by chewing something—either gum or paper. This is said to be effectual. It is certainly worth trying.

To Expel Substances from the Nose.

Children frequently get beans, grains of corn, buttons, or other substances up their noses. In such a case, have the child open its mouth, apply your mouth to it, and blow rather hard. The obstacle will be expelled from the nostril.

Protection from Cold.

Never let the little children go out of doors in winter without being warmly clad. They lose heat rapidly, and easily contract throat and

lung affections. Every child should have full suits of underclothing; and especially let the legs and ankles be well protected with thick stockings and leggins.

The care of the feet is the greatest picket post after the child begins to run alone. Watch well the little feet that no damp or chill is creeping up to chill the vitals. A pair of warm stockings to each pair of restless feet must be kept by the stove in all damp or cold weather, and never let a child stop a moment its active play until you know whether its feet are warm and dry.

No child should go to bed hungry, but food taken near the hours of sleeping should be of the simplest nature—a cracker, a bit of bread, or a glass of milk.

Whooping-Cough Cure. No. 1.

Olive oil, 2 ounces; Jamaica rum, 2 ounces; brown sugar, 2 ounces; laudanum, 1 drachm. Melt the sugar in a little water and add the other ingredients. Give a teaspoon after every paroxysm.

After the third week of whooping cough, put 1 ounce strongest liquid ammonia in a gallon of boiling water, in an open pan. Keep up the steam by putting in a red hot brick. Place in the center of the room where the patient is. This will frequently terminate the malady in three or four days. Try it each night until relieved.

Whooping Cough Cure, No. 2.

Two level tablespoonfuls of powdered alum; two-thirds of a cupful of brown sugar, dissolved in 2 quarts of water; bottle and put in a dark closet where it is cool.

For a child one year old, a teaspoonful three times a day on an empty stomach. For a child two years old, two teaspoonfuls for a dose. For a child five years old, a tablespoonful. The state of the bowels must be attended to, and the doses repeated accordingly. No other medicine to be taken, except an emetic, at first, if desirable. Except in the case of an infant, a milk diet is to be avoided.

For Vermin in Children's Heads.

Wash the head in a solution of carbolic acid in water. Any druggist will tell you the proportion to use. In a week's time wash again in order to destroy the animal life as it hatches.

To Cleanse a Nursing Bottle.

Buy five cents' worth of shot and put into the bottle with a little water, and shake it well. Every bit of sour milk or curd will come off readily. Pour out the shot, rinse the bottle, and keep the shot in a dish on the stove shelf or near the stove to dry, and it is ready for use the next time. This is the easiest possible way to clean a bottle.

Chafing.

The want of water, inattention, and want of cleanliness are the usual causes of chafing. The chafed parts ought to be well and thoroughly sponged with tepid rain water—with a pinch of baking soda dissolved in it and sprinkle the chafed parts with fuller's earth, which can be procured at any drugstore.

Diarrhœa.

Stir lightly into a teacupful cold water the white of one egg not beaten. This forms a coating on the stomach, and is also nourishing, and is good in any disease where patient cannot eat. Another delicate preparation for a weak stomach is slippery elm gruel. Mix fine slippery elm flour with cold water, then stir into boiling till thickness of gruel. Charcoal crackers are of great value in assisting digestion.

In this disease the most important item is absolute quiet on a bed. Bits of ice may be eaten and swallowed at will, but drink little liquid of any kind. If compelled to be on the feet, bind a strong piece of woolen flannel tightly around the abdomen, having it doubled in front. For diet, use rice parched like coffee, boiled and eaten with a little salt and butter. Some advise making a tea of it, and also using boiled milk and mutton broth, with crisp white crackers for children.

Diphtheria.

A gargle of sulphur and water has been used with much success in cases of diphtheria. Let the patient swallow a little of the mixture. Or, when you discover that your throat is sore, bind a strip of flannel around the throat, wet in camphor, and gargle salt and vinegar occasionally.

For Dysentery and Diarrhœa.

Use ice cold enemas after each movement of the bowels—a teaspoon for a babe, increasing in that proportion till, for an adult, a bulbful is given.

HEALTH SUGGESTIONS.

Neuralgia is relieved by applying a bag of hot sand.

Dandruff is removed by applying warm borax water.

Digestion of nuts is aided by eating salt with them.

In sewing it rests you to change your position frequently.

Sick headache caused by indigestion is relieved by taking a little soda in water.

The odor of onions from the breath is lessened by drinking a cupful of strong coffee.

Morning headaches and lassitude are prevented by having a well ventilated bedroom.

To relieve nausea and dyspepsia drink a cupful of hot water before meals.

Consumptive night sweats may be arrested by sponging the body nightly in salt water.

The best time to bathe is just before going to bed, as any danger of taking cold is thus avoided; and the complexion is improved by keeping warm for several hours after leaving the bath.

Sprains and bruises call for an application of the tincture of arnica.

If an artery is severed, tie a small cord or handkerchief above it.

For bilious colic, soda and ginger in hot water. It may be taken freely.

Tickling in the throat is best relieved by a gargling of salt and water.

Pains in the side are relieved by the application of mustard.

For cold in the head, nothing is better than powdered borax, sniffed up the nostrils.

A drink of hot, strong lemonade before going to bed will often break up a cold, and cure a sore throat.

Whooping cough paroxysms are relieved by breathing the fumes of turpentine and carbolic acid.

Broken limbs should be placed in natural positions, and the patient kept quiet until the surgeon arrives.

Hemorrhages of the lungs or stomach are checked by small doses of salt. The patient should be kept as quiet as possible.

Sleeplessness, caused by too much blood in the head, may be overcome by applying a cloth wet with cold water to the back of the neck.

Wind colic is relieved by peppermint essence, taken in a little warm water. For small children it may be sweetened. Paregoric is also good.

For stomach cramps, ginger ale or a teaspoonful of the tincture of ginger in a half glass of water in which a half teaspoonful of soda has been dissolved.

Sickness of the stomach is relieved by drinking a teacupful of hot soda and water. If it brings the offending matter up, all the better.

To Harden Nipples.

Bathe with a preparation of one-half ounce liquid tannin and two ounces glycerine, for three or four months before confinement, once or twice a day.

For Sore Nipples.

Bathe in Pond's extract. The nipple need not be washed off before nursing. Or, to the well beaten white of an egg add a few drops of tannin, mix thoroughly, and bathe. Make fresh every day or two.

To Stop Bleeding.

Apply wet tea leaves, or scrapings of sole leather to a fresh cut and it will stop bleeding, or apply a paste of flour and vinegar.

To Stop Bleeding at the Nose.

Bathe the feet in very hot water, drinking at the same time a pint of cayenne pepper tea, or hold both arms above the head.

For Dressing Cuts, Wounds or Sores.

Surgeon's solution of carbolic acid and pure glycerine mixed in equal parts, and applied on soft lint or linen cloth.

Dirt in the Eye.

To remove specks of dirt from the eye, immerse the eye in cool water, then wink and roll the eyeball until the desired result is accomplished. Or, put one or two flaxseeds on the ball of the eye, and close the eye for a moment; the seeds will gather all foreign matter and gradually work themselves out.

Hoarseness.

It is said hoarseness may be relieved by using the white of an egg, thoroughly beaten, mixed with lemon juice and sugar. Take a teaspoonful occasionally.

Burns and Bruises.

Apply peach tree leaves, the smooth side next the skin, and bind them on. For burns, when there is danger of mortification, or even if it has already set in, bind on strips of cloth dipped in clean tar.

Salve for Cuts and Burns.

To one-half pound of sweet lard add one-fourth pound of beeswax and the same of resin; beat all together till well mixed; pour in a little tin box. Apply a little to the wound on a soft cotton cloth.

Ivy Poisoning.

A simple and effectual remedy for ivy poisoning, is said to be sweet spirits of nitre. Bathe the affected parts two or three times during the day, and the next morning scarcely any trace of the poison will remain.

Weaning.

Weaning is sometimes an important subject for the consideration of the mother. If her health is such that she cannot nurse the child, it is best that it should be given to a wet nurse, until the time has come for weaning. This may commence as soon as the first two teeth have made their appearance, or between the seventh and eighth months. The child should be gradually accustomed to a change of food, so by the time it is twelve to eighteen months old, it may be completely weaned. The spring and fall are the most favorable for weaning the child.

Fainting.

Immediately place the person fainting in a lying position, with head lower than body. In this way consciousness returns immediately, while in the erect position it often ends in death.

Gravel.

Persons troubled with kidney difficulties should abstain from sugar and things that are converted into sugar in digestion, such as starchy food and sweet vegetables.

Into a pint of water put 2 ounces of bicarbonate of soda. Take 2 tablespoonfuls in the early forenoon, and the same toward night; also drink freely of water through the day. Inflammation of the kidneys has been successfully treated with large doses of lime water.

Toothache.

The worst toothache, or neuralgia coming from the teeth, may be speedily and delightfully ended by the application of a bit of clean cotton, saturated in a solution of ammonia, to the defective tooth. Sometimes the late sufferer is prompted to momentary laughter by the application, but the pain will disappear.

Alum reduced to a powder, a teaspoonful of the powder and an equal quantity of fine salt well mixed, applied to the gums by dipping your moistened finger in the mixed powder; put some also in the tooth, and keep rubbing the gums with it; it scarcely ever fails to cure.

Sunstroke.

Wrap a wet cloth bandage over the head; wet another cloth, folded small, square, cover it thickly with salt, and bind it on to the back of the neck; apply dry salt behind the ears. Put mustard to the calves of the legs and soles of the feet. This is an effectual remedy.

Cough Syrup.

Syrup of squills 4 ounces, syrup of tolu 4 ounces, tincture of blood-root one and one-half ounces, camphorated tincture of opium 4 ounces. Mix. Dose for an adult, 1 teaspoonful repeated every two to four hours, or as often as necessary.

For Quinsy.

Gargle with water as hot as can be borne. This gives great relief, even in severe cases.

Liniment.

The common Mayweed blossoms put in alcohol are much superior to arnica for the same use.

To Check Vomiting.

Give a teaspoon of whole black mustard seed; 1 tablespoon may be given in severe cases.

Sleeplessness.

Wet a cloth in cold water, and lay it on the back of the neck. Fold a towel smoothly over it, and very often it will soothe the weary brain, and quiet the nerves better than an opiate. It is particularly useful in case of a dull headache.

Bee Stings.

Any absorbent will give relief from bee stings, but perhaps nothing is more effectual than lean raw meat. The sting of a bee or wasp may be almost instantly relieved by it. It is said to cure the bite of a rattlesnake, and relieve erysipelas.

Wounds from Rusty Nail.

Smoke this or any inflamed wound over the fume of burning woolen cloth, wool or sugar, for fifteen minutes, and the pain will be taken out.

For Sprains.

The white of an egg and salt mixed to a thick paste, is one of the best remedies for sprains, bruises or lameness, for man or beast. Rub well the part affected.

Relief from Asthma.

Sufferers from asthma should get a muskrat skin and wear it over their lungs with the fur side next to the body. It will bring certain relief. Or, soak blotting paper in saltpeter water, then dry, burning at night in the patient's bedroom.

Cure for Felon.

When a felon first makes its appearance, take the inside skin of an egg shell, and wrap it around the affected part. When the pressure becomes too painful, wet it with water, and keep it on twelve hours. Roast or bake thoroughly a large onion; mix the soft inner pulp with two heaping tablespoons of table salt, and apply the mixture to the affected part as a poultice, keeping the parts well covered. Make fresh applications at least twice a day, morning and evening, and a cure will follow in at least a week.

Or, 1 teaspoon of scorched salt, 1 teaspoon of corn meal, 1 teaspoon of scraped hard soap, 1 teaspoon of beet leaves pounded up, 12 drops of

turpentine, and the yolk of 1 egg. Mix all ingredients together in the form of a poultice, in which bind closely the swollen finger.

Or, procure 5 or 6 lemons, cut off the end of 1, thrust the sore finger into the lemon, and let it stay till the lemon is warm; proceed in the same way till all the six are used. Or, put a piece of Spanish fly plaster over the spot affected, and that will draw the trouble to the surface; or, on the first appearance, apply a poultice of the common fleur de lis root well mashed. It will cure in a short time.

For Constipation.

One or two figs eaten fasting for some is sufficient, and they are especially good in the case of children, as there is no trouble in getting them to take them. A spoonful of wheat bran in a glass of water is a simple remedy, and quite effective, taken half an hour before breakfast; fruit eaten raw; partake largely of laxative food; exercise in the open air; drink freely of cold water during the day, etc. It is impossible to give many of the numerous treatments in so short a space; suffice it to say that the general character of our diet and experience is such as to assure us that at least one-quarter of the food that we swallow is intended by nature to be evacuated from the system; and if it is not, it is again absorbed into the system, poisoning the blood, and producing much suffering and permanent disease. The evacuation of the bowels daily, and above all, regularly, is therefore all important to aid this form of disorder.

To Remove Warts.

Wash with water saturated with common washing soda, and let it dry without wiping; repeat frequently until they disappear. Or pass a pin through the wart and hold one end of it over the flame of a candle or lamp until the wart fires by the heat, and it will disappear.

Another treatment of warts is to pare the hard and dry skin from their tops, and then touch them with the smallest drop of strong acetic acid, taking care that the acid does not run off the wart upon the neighboring skin; for if it does, it will occasion inflammation and much pain. If this is continued once or twice daily, with regularity, paring the surface of the wart occasionally when it gets hard and dry, the wart will be soon effectually cured.

Mustard Plaster.

Mix with boiling water, vinegar or white of an egg (the latter is best when a blister is not wanted), to consistency the same as if for the table. Some add a little flour when not wanted so strong. Spread on half a thin muslin cloth, cover with the other half, or put on cloth, and put over it a thin piece of gauze; apply, and when removed, wash the skin with a soft sponge, and apply a little sweet cream or oil.

Linseed Poultice.

Make a flannel bag eight by twelve inches, leaving one end open. Leave an end of flannel projecting over the opening, so it can be folded over and basted when the poultice is put in. Fasten a tape at each corner, to use in keeping the bag in position. Get another piece of flannel twice as long as the bag is wide, and the same width as the length of the bag. Mix crushed flaxseed with boiling water rather soft, and pour it into the bag, already heated before the fire. Fasten the end over by basting, and wrap the strip of flannel (well heated) around the bag and fasten it in place with string or safety pins. A layer of cotton batting may be put outside also. Thus a boiling hot poultice may be used. The layers of flannel allow a gradual passing of the heat to the skin. The increase of the heat is so gradual through the flannel conductors that there is no painful sensation.

Cure for Lockjaw.

Twenty minutes in the smoke of wool or woolen cloth will take the pain out of the worst case of inflammation arising from any wound. All danger from lockjaw will be removed if this remedy is resorted to.

A Valuable Liniment.

One ounce wormwood to one pint alcohol. Or, bruise the green stalks of wormwood, moisten with vinegar, and apply to the sprain. Good for man or beast.

KITCHEN AND LAUNDRY.

The following list will show what articles are necessary for the kitchen and laundry, and will be an aid to young housekeepers:

One apple corer.
One lemon squeezer.
One meat cleaver.
Three kitchen knives and forks.
One large kitchen fork and 4 kitchen spoons, two sizes.
One wooden spoon for cake making.
One large bread knife.
One griddle cake turner, also 1 griddle.
One potato masher.
One meat board.
One meat saw.
Two large earthen bowls.
Four stone jars.
One candlestick.
Two market baskets, two sizes.
One clock.
One ash bucket.
One gridiron.
Two frying pans or spiders, two sizes.
Four flatirons, two number 8, and two number 6.
Two dripping pans, two sizes.
Three iron kettles, porcelain lined if possible.
One tea kettle.
Two granite ware stew pans, two sizes.

One wire toaster.
One double kettle for cooking custards, grains, etc.
Two sugar boxes, one for coarse and one for fine sugar.
One waffle iron.
One step ladder.
One stove, one coal shovel.
One pair of scales.
One coal hod.
One kitchen table, two kitchen chairs.
One large clothes basket.
One wash boiler, one wash board.
Eight dozen clothes pins.
One large nail hammer, and one small tack hammer.
One bean pot.
One clothes wringer.
Two sweeping brooms and one dust pan; one whisk broom.
One bread box.
One cake box.
One large box or barrel.
One dredging box.
One large sized tin pepper box.
One spice box containing smaller spice boxes.
Two cake pans, two sizes.
Four bread pans.
Two square biscuit pans.
One large tin pail, and one wooden pail.
Two small tin pails.
One set of tin basins.
One set of tin measures.
One wooden butter ladle.
One tin skimmer.
One tin steamer.
Two dippers, two sizes.
Two funnels, two sizes.
One set of jelly cake tins.
Four pie pans.
Two pudding moulds, one for boiling, one for baking.

Two dish pans, two sizes.
One cake or biscuit cutter.
Two graters, one large and one small.
One coffee canister.
One tea canister.
One tin or granite ware tea pot.
One tin or granite ware coffee pot.
Two milk pans, and one milk strainer.
One dozen iron gem pans or muffin rings.
One gravy strainer.
One colander.
One flour sifter.
Two scoops, one for flour, one for sugar.
Two jelly moulds, two sizes.
One can opener, one egg beater.
One cork screw.
One chopping knife.
One wooden chopping bowl.

An ingenious housewife will manage to do with less, but these articles, if they can be purchased at the commencement of housekeeping, will save time and labor, making the preparation of food easier. It is always economy in the end to get the best material in all wares,—as, for instance, the double plate tin will last for years, whereas, the poor kind has to be replaced; the low priced earthenware is soon broken, whereas, strong stone ware lasts almost a lifetime.

PERFUMES AND TOILET RECIPES.

Pure air and plenty of it, free sunshine and plenty of it, are better restoratives than all the patent medicines under the sun.

Beauty and health constitute a royal inheritance. The child born with such a heritage, and brought up by a mother who has the good sense to discard soothing syrups, narcotics and cordials, and carefully train up to cleanly habits, proper exercise, plenty of air and sunshine, and wholesome food, starts in life with a capital that will in the long run tip the balance against the largest fortune in dollars. To keep health and beauty, or to restore it when lost, it is necessary to observe the laws of health, discarding quackery and panaceas of all kinds as superstitious.

A good complexion never goes with a bad diet. Strong coffee, hot bread and butter, heated grease, highly-spiced soups, meats or game, hot drinks, alcoholic liquors, fat meats, are all damaging to its beauty. Strong tea, used daily, will after a time give the skin the color and appearance of leather. Coffee affects the skin less, but the nerves more, and a healthy nervous system is necessary to beauty. Late suppers, over-eating at meals, eating between meals, the use of candies, sweetmeats, preserves, etc., produce pimples and blotches.

Essence Bouquet.

Four ounces extract musk, 2 of extract tube rose, 1 drachm otto rose virgin, one and one-fourth drachm otto bergamot, one-half drachm each otto neroli super and red cedar wood, 8 minims otto verbena (true), 10 of pimento, 3 of patchouly, 12 of English lavender; add as much distilled water as can be mixed and not have it become milky, which will vary from 2 to 8 ounces, according to the perfume; then add deodorized alcohol until there are two quarts of perfumery.

Jockey Club.

Five ounces extract jasmine, 20 of extract orris, 7 of extract musk, one and one-half extract vanilla, one and one-half drachms each of otto rose virgin and santal flor, two and one-half otto bergamot, and 2 of benzoic acid, 40 minims otto neroli super; water and alcohol as above.

Violet.

Twelve ounces extract orris, 2 of tube rose, 1 of jasmine, 4 of musk, 2 drachms otto of bergamot, 1 of English lavender, 10 minims verbena (true), 12 minims amygdala amar. (any druggist will have it), 6 minims coriander, and 4 minims sweet flag, and one and one-half drachm benzoic acid; water and alcohol as above.

West End.

Twelve ounces of extract orris, 4 extract of jasmine, 8 of extract musk, 4 of extract cassia, 1 of extract styrax, 3 drachms otto bergamot, one and one-half neroli super, and one each of otto rose virgin, red cedar wood (true) and benzoic acid; water and alcohol as above.

Cologne Water.

Oil of lavender, 2 drachms; oil of rosemary, 1 drachm and a half; orange, lemon and bergamot, 1 drachm each of the oil; also 2 drachms of the essence of musk, attar of rose 10 drops, and a pint of proof spirit. Shake all together thoroughly three times a day for a week.

Lavender Water.

Oil of lavender, 2 ounces; orris root, half an ounce; spirits of wine, 1 pint. Mix, and keep two or three weeks. It may then be strained through two thicknesses of blotting paper, and is ready for use.

Complexion Wash, No. 1.

Blanch one-fourth pound best Jordan almonds, slip off the skins, mash in a mortar, and rub together with best white soap, for fifteen minutes, adding gradually 1 quart rose water, or clean fresh rain water may be used. When the mixture looks like milk, strain through fine muslin. Apply, after washing with a soft rag. To whiten the skin and remove freckles and tan, bathe three times a day in a preparation of 3 quarts water, 1 quart alcohol, 2 ounces cologne, and 1 of borax, in proportion of 2 teaspoons mixture to 2 tablespoons soft water. Bathing

the face in pure buttermilk, clear whey, sour milk, new or sweet milk, is soothing and healing after walking, riding, driving, rowing or sailing. Do not plunge the face into cold water, neither dash the water over the face when suffering from sunburn or exposure to wind or water; the sudden shock is not only injurious to the whole system, but has been known to permanently deface the complexion by a species of tanning which left a brown or yellow tinge impossible to efface.

Complexion Wash, No. 2.

Put in a vial 1 drachm of benzoin gum in powder, 1 drachm nutmeg oil, 6 drops of orange blossom tea, or apple blossoms put in half pint rain water and boiled down to 1 teaspoonful and strained, 1 pint of sherry wine. Bathe the face morning and night; will remove all flesh worms and freckles, and give a beautiful complexion. Or, put 1 ounce of powdered gum of benzoin in a pint of whisky; to use, put in water in wash bowl till it is milky, allowing it to dry without wiping. This is perfectly harmless.

Face Powder.

Take a quarter of a pound of wheat starch pounded fine; sift it through a fine sieve, or a piece of lace; add to it 8 drops of oil of rose, oil of lemon thirty drops, oil of bergamot fifteen drops. Rub thoroughly together.

The French throw this powder into alcohol, shaking it, letting it settle, then pouring off the alcohol and drying the powder. In that case, the perfume is added lastly.

To Remove Freckles.

The following lotion is highly recommended: One ounce of lemon juice, a quarter of a drachm of powdered borax, and half a drachm of sugar; mix in a bottle, and allow them to stand a few days, when the liquor should be rubbed occasionally on the hands and face. Another application is: Friar's balsam, one part; rose water, twenty parts.

Powdered niter moistened with water, and applied to the face night and morning, is said to remove freckles without injury to the skin.

Also, a tablespoonful of freshly grated horseradish, stirred into a cupful of sour milk; let it stand for twelve hours, then strain and apply often. This bleaches the complexion also, and takes off tan.

Cure for Pimples.

One teaspoonful of carbolic acid and 1 pint of rose water mixed, is an excellent remedy for pimples. Bathe the skin thoroughly and often but do not let the wash get into the eyes.

This wash is soothing to mosquito bites, and irritations of the skin of every nature.

It is advisable, in order to clear the complexion permanently, to cleanse the blood; then the wash would be of advantage.

To obtain a good complexion a person's diet should receive the first attention.

Moth Patches.

Moth patches may be removed from the face by the following remedy: Into a pint bottle of rum put a tablespoon of flour of sulphur. Apply this to the patches once a day, and they will disappear in two or three weeks.

Tetter or Ringworm.

Tetter or ringworm of the face is caused by a disordered stomach and must be cured by proper diet.

Flesh Worms.

Black specks on the nose disfigure the face. Remove by washing thoroughly in tepid water, rubbing with a towel, and applying with a soft flannel a lotion made of 3 ounces of cologne and half an ounce of liquor of potash. Or press out by putting the hollow end of a watch key over it.

The Nose.

Excessive wiping, sniffing and blowing, especially in children, deforms the nose, and should be practiced only when necessary for cleanliness. A nose leaning to one side, caused by wiping in one direction, may be cured by using the handkerchief with the other hand, or by wearing occasionally an instrument surgeons employ for that purpose. Large, fleshy noses are reduced by wearing at night a contrivance which compresses the artery that supplies the nose. Red noses become so by exposure to heat or the sun, by alcoholic drinks, or by a debility of the bloodvessels of the skin. The latter cause is removed by gentle friction and cold bathing of the feet.

The Bath.

The bath not only promotes cleanliness, but is a tonic. The skin does one-third of the work of breathing, and if the myriad of pores are closed, the lungs are overburdened, or else the work is left undone. The tonic effect is caused by the contraction of the surface bloodvessels, driving the blood back to the larger bloodvessels and the heart, bringing on a reaction which rushes the blood back to the skin, causing a glow, freer respiration and more vigorous action of the whole muscular system. A sponge or hand bath are the simplest forms, and should be taken in a moderately warm room. As a rule, the more rapidly a bath is taken the better, and it should always be followed by friction with the hand, or with a not too rough towel.

The Ear.

The outer ear should be well cleansed, and the passage wiped out daily with a rag on the end of the little finger, but nothing should be inserted further. The insertion of a pin, or any hard substance, frequently ruptures the ear. When cleansing is necessary on account of accumulation of wax by cold, or other cause, it should be done by syringing with warm water, having dropped in two or three drops of glycerine the night before to soften the substance to be removed. This often cures sudden deafness. Cotton wool stuffed into the ear is injurious, and is seldom necessary. In conversing with deaf persons, it is important to remember that clearness, distinctness and a musical tone of voice is understood much more easily than a loud tone.

Teeth.

Cracking nuts, biting thread, eating hot food, especially bread and pastry raised with soda, very cold drinks, alternate contact with cold and hot substances, highly seasoned food, alcoholic liquors and tobacco, metal toothpicks, and want of cleanliness, are injurious to the teeth. After eating, the mouth should be rinsed with lukewarm water, and such pieces of food as are not thus washed away removed by a quill toothpick. Tooth brushes should be elastic, and moderately hard. Those with hairs not too close together are best and most durable. A brush that is too hard may be permanently softened by dipping in hot water. Rub up and down as well as across the teeth. Teeth should be often examined by a competent dentist.

Removing Tartar from the Teeth.

This preparation is used by dentists: Pure muriatic acid, 1 ounce; water, 1 ounce; honey, 2 ounces; mix thoroughly. Take a toothbrush, and wet it freely with this preparation, and briskly rub the black teeth, and in a moment's time they will be perfectly white; then immediately wash out the mouth well with water, that the acid may not act on the enamel of the teeth. This should be done only occasionally.

The Hair.

Combs of tortoise shell, bone, or rubber, with not very sharp teeth, should be used. Sharp teeth injure the scalp and produce dandruff. Two brushes, one hard, to clean the hair and scalp, and the other soft, to smooth and polish, are best. Clean brushes by rubbing them with bran, or wash with one part ammonia and two of water. Combing or brushing should be done in the natural direction of the hair, and never against it. In the proper way it cannot be brushed too much. To keep the scalp clean wash in tepid soft water with a little pure soap in it, rinse in pure water, dry with towels, and then in the sun or by the fire.

Oily hair may be washed once a week, light hair less often. Some occupations require that it should be washed much oftener. All preparations for the hair are more or less injurious. Healthy hair has enough oil of its own, and the application of foreign oil destroys its vitality. Preparations containing alcohol fade hair and make it brittle. The only time when oil is admissible is after washing. The best preparation is one part of glycerine to three of rose water. Powders made of starch, when used, must be washed out of the hair to prevent injury. Those made of colored glass are very injurious, cutting and otherwise damaging the hair.

At night, the hair should be loosened and left free. Night caps are a relic of barbarism. Hair dyes are very injurious, as they all contain more or less sugar of lead, nitrate of silver, and other ingredients, which affect the brain, produce paralysis, inflammation of the eyes, and impairment of sight. Gray hairs are an indication that the hair producing organs are weakening. When found they should be cut down to the healthy part, and the head should be exposed as much as possible, except in the middle of the day, to the sun and air. When hair falls out, it indicates a disease of the scalp. To cure, dip the head twice a

day in cold water and rub with a brush until a glow is produced. In case the hair is too long to wet, brush until a glow is produced, and then rub into the roots a wash made of three drachms of pure glycerine and four ounces of limewater.

Cutting the Hair.

Many children and men take cold after having the hair cut. This may be prevented by a quick dash of cold water on the head immediately after cutting, and before going out, and a brisk rubbing afterward.

Hair Invigorator.

Bay rum, 2 pints; alcohol, 1 pint; castor oil, 1 ounce; carb. ammonia, half an ounce; tincture of cantharides, 1 ounce. Mix them well. This compound will promote the growth of the hair, and prevent it from falling out.

Chapped Hands.

One ounce glycerine, 2 drachms spermaceti, 2 ounces olive oil. Mix by heating. Mutton tallow may be used instead of spermaceti, in which case stir until cool to prevent the glycerine from settling to the bottom.

Bad Breath.

Bad breath from catarrh, foul stomach, or bad teeth, may be temporarily relieved by diluting a little bromo chloralum with eight or ten parts of water, and using it as a gargle, and swallowing a few drops before going out. A pint of bromo chloralum costs fifty cents, but a small vial will last a long time.

Razor-Strop Paste.

Wet the strop with a little sweet oil, and apply a little flour of emery evenly over the surface.

Shaving Compound.

Half a pound of plain white soap, dissolved in a small quantity of alcohol, as little as can be used; add a tablespoonful of pulverized borax. Shave the soap and put it in a small tin basin or cup; place it on the fire in a dish of boiling water; when melted, add the alcohol, and remove from the fire; stir in oil of bergamot sufficient to perfume it.

Cold Cream.

Melt one ounce oil of almonds, half ounce spermaceti, 1 drachm white wax, and then add 2 ounces of rose water, and stir it constantly until cold.

Barber's Shampoo Mixture.

Dissolve half an ounce of carbonate of ammonia and one ounce of borax in one quart of water; then add two ounces of glycerine in three quarts of New England rum, and one quart of bay rum. Moisten the hair with this liquid, shampoo with the hands until a light lather is formed; then wash off with plenty of clean water.

Camphor Ice.

Melt together over a water bath white wax and spermaceti each 1 ounce; camphor, 2 ounces; add sweet almond oil, 1 pound; then triturate until the mixture has become homogeneous, and allow 1 pound of rose water to flow in slowly during the operation. Excellent for chapped lips or hands.

DYEING OR COLORING.

GENERAL REMARKS.

Everything should be clean. The goods should be scoured in soap, and the soap rinsed out. They are often steeped in soap lye over night. Dip them into water just before putting them into preparation, to prevent spotting. Soft water should be used, sufficient to cover the goods well; this is always understood where the quantity is not mentioned. When goods are dyed, air them, then rinse well, and hang up to dry. Do not wring silk or merino dresses when scouring or dyeing them. If cotton goods are to be dyed a light color, they should first be bleached.

The "Family Dyes," lately introduced, and now kept for sale by all druggists, are very convenient, and give good results. They are aniline dyes, and come in the form of a powder, put up in papers, and labeled with full instructions for using. The preparations for using these dyes are very simple, and no experience is required if the instructions are implicitly followed. The color card shows the exact shade of the color you select, and there is no trouble in experimenting to get the right shade. Besides, the dyes are cheap and the results are equal to those produced by the professional dyer. There are several manufacturers of aniline dyes, and inquiry at the nearest drugstore will secure all the information as to prices, colors, etc., that may be desired by any lady.

To Bleach Goods for Dyeing.

Where it is necessary to remove the color in an article before dyeing, wash in hot soapsuds or boil in soapsuds until faded. Rinse

thoroughly; any soap left in it will ruin the dye. Goods for dyeing should be clean and free from grease.

Black. Cotton and Woolen.

The proportion for each pound of goods is 2 ounces extract logwood, 1 ounce blue vitriol, one-half ounce sugar of lead. Dissolve the vitriol in one water and the logwood in another. Wet the goods thoroughly in warm water before putting into the vitriol water. Put the sugar of lead in the logwood water, and when hot take the goods from the vitriol water, and put into the dye. Stir them about in the dye for one-half hour. Then take out, put into a tub, and pour over enough hot, strong salt water to cover. Let stand until cold, hang up—let dry and rinse in clear warm water. Will never crock nor fade.

Blue. Cotton and Woolen.

Oxalic acid, one and one-half ounces; in 1 quart rain water over night; Prussian blue, 2 ounces, in 1 quart rain water over night. Then put together in as much more warm soft water as you want for 4 pounds of rags. Put the rags in for twenty minutes. They need not boil.

Navy Blue. Cotton or Wool.

First dye a blue; then dip into a weak black dye.

Brown. Cotton, Woolen, or Silk.

To 10 pounds goods take 2 pounds catechu, 8 ounces bichromate of potash, and 4 level tablespoonfuls of alum. Process: Dissolve the catechu and alum in cold water over night. In the morning scald the goods 2 hours in this dye. Dissolve potash in warm water. Lift the goods from the catechu dye and scald goods in the potash dye till of the desired color. Rinse in clear warm water. Dry in the shade. Use brass or copper vessels. Iron will not answer, but porcelain will do.

Brown on Silk.

Dissolve annatto, 1 pound, pearlash, 4 pounds in boiling water, and pass the silk through it for two hours; then take it out, squeeze it well and dry; next give it a mordant of alum, and pass it first through a bath of Brazil wood, and afterward through a bath of logwood to which a little green copperas has been added; wring it out and dry; afterward rinse well.

Violet on Silk or Wool.

A good violet dye may be given by passing the goods first through a solution of verdigris, then through a decoction of logwood, and lastly alum water. A fast violet may be given by dyeing the goods crimson with cochineal, without alum or tartar, and after rinsing, passing them through the indigo vat. Linens or cottons are first galled with eighteen per cent. of gall nuts; next passed through a mordant of alum iron liquor, and sulphate of copper, working them well; then worked in a madder bath made with an equal weight of root; and lastly, brightened with soap or soda.

Mulberry on Silk.

For 5 pounds of silk, use alum one pound and a quarter; dip fifty minutes; wash out, and make a dye with Brazil wood 5 ounces, and logwood one and a quarter ounces, by boiling together; dip in this half an hour; then add more Brazil wood and logwood, equal parts, until the color suits.

Green on Wool and Silk.

Equal quantities of yellow oak and hickory bark; make a strong yellow bath by boiling; shade to the desired tint by adding a small quantity of extract of indigo.

Yellow on Silk.

For 10 pounds of goods, use sugar of lead seven and a half ounces, alum 2 pounds; enter the goods and let them remain twelve hours: remove them, drain, and make a new dye with fustic, 1 pound. Immerse until the color suits.

Lilac on Silk.

For 5 pounds of silk, use archil seven and a half pounds; mix it well with the liquor; make it boil a quarter of an hour; dip the silk quickly, then let it cool, and wash it in river water, and a fine half-violet, or lilac, more or less full, will be obtained.

Slate on Silk.

For a small quantity, take a pan of warm water and about a teacupful of logwood liquor, pretty strong, and a piece of pearlash the size of a nut: take gray colored goods and handle a little in this liquid, and

it is finished. If too much logwood is used, the color will be too dark. For a straw color on silk, use smartweed; boil in a brass vessel, and set with alum.

Wine Color.

For 5 pounds of wool goods, camwood, 2 pounds; boil fifteen minutes and dip the goods one-half hour; boil again, and dip one-half hour; then darken with blue vitriol, one and one-half ounces; if not dark enough, add copperas, one-half ounce.

Scarlet, (Very fine.)

For 1 pound of wool goods, cream tartar one-half ounce; cochineal, well pulverized, one-half ounce; muriate of tin, two and one-half ounces; boil up the dye and enter the goods; work them briskly for ten or fifteen minutes, then boil one and one-half hours, stirring goods slowly while boiling. Wash in clear water, and dry in the shade.

Pink.

For 3 pounds of wool goods, alum, 3 ounces; boil and dip the goods one hour, then add to the dye cream tartar, 4 ounces; cochineal, well pulverized, 1 ounce; boil well and dip the goods while boiling until the color suits.

Blue, (Quick Process.)

For 2 pounds of wool goods, alum, 5 ounces; cream tartar, 3 ounces; boil goods in this one hour, then put goods into warm water which has more or less extract of indigo in it, according to the depth of color desired, and boil again until it suits, adding more of the blue if needed.

Madder Red.

To each pound of wool goods, alum, 5 ounces; red, or cream tartar, 1 ounce. Put in the goods and bring the kettle to a boil, for one-half hour; then air them and boil one-half hour longer; empty the kettle and fill with clean water; put in bran, 1 peck; make it milk warm, and let it stand until the bran rises; then skim off the bran and put in one-half pound madder; put in the goods and heat slowly until it boils and is done. Wash in strong suds.

Green.

For each pound of wool goods, fustic, 1 pound; with alum, three and one-half ounces; steep until strength is out, and soak the goods therein until a good yellow is obtained; then remove the chips, and add extract of indigo or chemic, 1 tablespoonful at a time, until color suits.

Snuff Brown, Dark.

For 5 pounds of wool goods, camwood, 1 pound; boil it fifteen minutes, then dip the goods three-fourths of an hour; take out the goods, and add to the dye two and one-half pounds fustic; boil ten minutes, and dip the goods three-fourths of an hour; then add blue vitriol, 1 ounce; copperas, 4 ounces; dip again one-half hour. If not dark enough, add more copperas.

Another Method, Any Shade.

Boil the goods in a mordant of alum, 2 parts; copperas, 3 parts; then rinse them through a bath of madder. The tint depends on the relative proportions of the copperas and alum; the more copperas, the darker the dye; joint weight of both should not be more than one-eighth of weight of goods. Mixtures of red and yellows with blues and blacks, or simple dyes, will make any shade.

Plain Red for Wool.

For 10 pounds of goods, make a tolerably thick paste of lac dye and sulphuric acid, and allow it to stand for a day. Now take tartar, 1 pound, tin liquor half a pound, and 12 ounces of the above paste; make a hot bath with sufficient water, and enter the goods for three-quarters of an hour; afterward carefully rinse and dry.

Orange.

For 5 pounds of wool goods, muriate of tin, 6 tablespoonfuls; argal, 4 ounces; boil, and dip one hour, and add again to the dye 1 teacupful of madder; dip again one half hour. Cochineal, about 2 ounces, in place of madder, makes a much brighter color.

Crimson.

Work for one hour in a bath with 1 pound cochineal paste, 6 ounces of dry cochineal, 1 pound of tartar, 1 pint of protochloride of tin. Wash out and dry. For wool goods.

Purple.

For each pound of wool goods, 2 ounces of cudbear; rinse the goods well in soapsuds, then dissolve cudbear in hot suds—not quite boiling, and soak the goods until of required color. The color is brightened by rinsing in alum water.

Yellow, Rich.

Work 5 pounds of wool goods one-half hour in a boiling bath with 3 ounces bichromate of potassa and 2 ounces alum; lift and expose till well cooled and drained; then work one-half hour in another bath with 5 pounds of fustic. Wash out and dry.

Salmon.

For each pound of wool goods, one-fourth pound of annatto; one-fourth pound of soap; rinse the goods well in warm water, put them into mixture, and boil one half hour. Shade will be according to the amount of annatto.

Dove and Slate Colors of all Shades.

For wool, boil in an iron vessel a teacupful of black tea with a teaspoonful of copperas, and sufficient water. Dilute till you get the shade wanted.

Fine Claret for Wool.

Boil 13 pounds of goods two hours with 7 pounds of camwood, one-tenth pound logwood, and one-fourth pound of copperas to darken.

Russian Brown for Wool.

For 13 pounds goods, boil 2 pounds fustic and 4 pounds camwood an hour, and if too light color, add one-tenth pound each, copperas and alum to darken.

Bottle Green for Wool.

Boil 10 pounds wool with one-tenth pound chrome and one-fifth pound alum; take out, put in a vessel of clean water 3 pounds fustic and one and a half pounds logwood, and boil another hour.

Black for Wool.

For 15 pounds of goods, boil goods in a solution of five-eighths pounds each bichromate potash and blue vitriol, and one-half pound

argal, one hour; take out, re-fill kettle with clean water, and add 3 pounds dissolved extract of logwood; put in goods, and simmer one hour and a half; take out, rinse, scour with soap, and dry. This makes a blue-black. To make a jet black, add 3 pounds fustic with the logwood.

Scarlet for Wool, (Very fine.)

For 1 pound of goods, take one-half ounce cream tartar, one-half ounce well pulverized cochineal, two and one-half ounces muriate of tin. Boil up the dye, and enter the goods. Work them briskly ten or fifteen minutes, then boil one and one-half hours, stirring the goods slowly while boiling. Wash in clear water, and dry in the shade.

Blue for Wool, (Quick Process.)

For 2 pounds goods, 5 ounces alum, 3 ounces cream tartar. Boil goods in this one hour, then put them into warm water that has more or less extract of indigo in it according to the depth of color desired, and boil again until the tint suits, adding more indigo if needed.

Sky Blue, on Silk or Cotton.

Give the goods as much color from a solution of blue vitriol, 2 ounces to 1 gallon water, by dipping fifteen minutes. Then run it through lime water. This will make a beautiful and durable sky blue.

To Dye Aniline Scarlet.

For every 10 pounds of cotton goods dissolve half a pound white vitriol (sulphate of zinc), at 180° Fahr.; place the goods in this bath for ten minutes; then add the color, prepared by boiling for a few minutes, quarter of a pound aniline scarlet in three-quarters of a gallon water, stirring the same continually. This solution has to be filtered before being added to the bath. The goods remain in the latter for fifteen minutes, when they have become browned, and must be boiled for another half hour in the same bath, after the addition of sal-ammoniac. The more of this is added, the deeper will be the shade.

Orange.

For 5 pounds of goods, sugar of lead, 4 ounces; boil a few minutes; when a little cool, put in the goods; dip for two hours; wring out; make a new dye with bichromate potash, 8 ounces, madder 2 ounces;

dip until it suits; if color is too red, take a small sample, and dip into lime water and choose between them.

Yellow for Cotton.

Six pounds of goods in water, to wet through. Nine ounces sugar of lead dissolved in the same quantity of water Six ounces bichromate of potash in the same quantity of water. Keep separate. Dip the goods first into the sugar of lead water, then into the potash water, then into the sugar of lead water again. Dry. Rinse in cold water, and dry.

Turkey Red for Cotton.

For 4 pounds of goods, take 1 pound sumac in water that will cover the goods. Soak over night, wring out, rinse in soft water. Take 2 ounces muriate of tin in clear, soft water, put the clothes in for fifteen minutes. Put three pounds bur-wood in cold soft water in a boiler on the stove, and nearly boil it; then let cool, add the cloth and boil one hour. Take out the cloth, add 1 ounce oil of vitriol to the water, return the cloth, and boil fifteen minutes. Rinse in cold water.

Blue on Cotton.

For ten pounds of goods, use copperas, half a pound; boil, and dip twenty minutes; then dip in soapsuds, and return to the dye three or four times; then make a new bath with prussiate of potash 2 ounces, oil of vitriol one-third of a pint, boil half an hour; rinse out and dry.

Green on Cotton.

For 10 pounds of goods, use fustic two and a half pounds, blue vitriol two and a half ounces, soft soap, 1 pint, and logwood chips, 4 ounces. Soak the logwood over night in a brass vessel; put it on the fire in the morning, adding the other ingredients. When quite hot it is ready for dyeing; enter the goods at once, and handle well. Different shades may be obtained by letting part of the goods remain longer in the dye.

Pink Dye for Cotton.

For 10 pounds of goods use redwood, 1 pound; muriate of tin, half a pound; boil the redwood one hour, turn off into a large vessel, add the muriate of tin, and put in the goods; let it stand a few minutes (five or ten), and a nice pink will be produced. It is quite a fast color.

Brown on Cotton.

Catecheu, or terra japonica, gives cotton a brown color, blue vitriol turns it on the bronze, green copperas darkens it, when applied as a mordant, and the stuff boiled in the bath boiling hot. Acetate of alumina, as a mordant, brightens it. The French color named "Carmelite" is given with catechu, 1 pound; verdigris, 4 ounces; and sal ammoniac, 5 ounces.

Black for Cotton Goods.

One pound logwood, one-half pound blue vitriol, 1 dime's worth of fustic. Each in a sack in a separate vessel, and boil twenty minutes. Scald your goods in the vitriol water, and then air them. Put the logwood mixture with the fustic, and boil thirty minutes. Put in your goods. Keep well stirred until you obtain the color desired. Then scald with weak lye.

Dye for Feathers. (Black.)

Immerse for two or three days in a bath, at first hot, of logwood eight parts, and copperas, or acetate of iron, one part. Blue—with the indigo vat. Brown—by using any of the brown dyes for silk or woolen. Crimson—a mordant of alum, followed by a hot bath of Brazil wood, afterward by a weak dye of cudbear. Pink or Rose—with safflower or lemon juice. Plum—with the red dye, followed by an alkaline bath. Red—a mordant of alum, followed by a bath of Brazilwood. Yellow—a mordant of alum, followed by a bath of turmeric or weld. Green Dye—take of verdigris and verditer, of each 1 ounce, gum water 1 pint, mix them well, and dip the feathers, they having been first soaked in hot water, into the said mixture. For Purple—use lake and indigo. For Carnation—vermillion and smalt. Thin gum or starch water should be used in dyeing feathers.

Colors for Artificial Flowers.

The French employ velvet, fine cambric, and kid for the petals, and taffeta for the leaves. Very recently thin plates of bleached whalebone have been used for some portions of the artificial flowers. Colors and Stains: Blue—indigo dissolved in oil of vitriol, and the acid partly neutralized with salt of tartar or whiting. Green—a solution of distilled verdigris. Lilac—liquid archil. Red—carmine dissolved in a solution

of salt of tartar, or in spirits of hartshorn. Violet—liquid archil, mixed with a little salt of tartar. Yellow—tincture of turmeric. The colors are generally applied with the fingers.

Black Varnish for Chip and Straw Hats.

Best alcohol, 4 ounces, pulverized black sealing wax, 1 ounce, put them into a vial, and put the vial into a warm place, stirring or shaking occasionally until the wax is disolved. Apply it, when warm, before the fire or in the sun. This makes a beautiful gloss.

Dyes for Furs.

Brown—use tincture of logwood. Red—ground Brazilwood, half a pound, water, one and a half quarts, cochineal, half an ounce; boil the Brazilwood in the water one hour, strain and add the cochineal, boil fifteen minutes. Scarlet color—boil half an ounce saffron in half a pint of water, and pass over the work before applying the red. Blue—logwood, 7 ounces, blue vitriol, 1 ounce, water, 22 ounces, boil. Purple—logwood 11 ounces, alum, 6 ounces, water, 29 ounces. Green—strong vinegar one and a half pints, best verdigris 2 ounces (ground fine), sap green, one-quarter of an ounce; mix all together, and boil.

To Bleach Feathers.

Place the feathers from three to four hours in a tepid dilute solution of bichromate of potassa, to which, cautiously, some nitric acid has been added (a small quantity only). To remove a greenish hue induced by this solution, place them in a dilute solution of sulphuric acid, in water, whereby the feathers become perfectly white and bleached.

Chip or Straw Hats or Bonnets.

Chip or straw bonnets may be dyed black by boiling them three or four hours in a strong liquor of logwood, adding a little copperas occasionally. Let the bonnets remain in the liquor all night; then take out to dry in the air; if the black is not satisfactory, dye again after drying. Rub inside and out, with a sponge moistened in fine oil, then block. Red Dye—Boil ground Brazilwood in a lye of potash, and boil your straw hats, etc., in it. Blue Dye—Take a sufficient quantity of potash lye, 1 pound of litmus, or lacmus, ground; make a decoction, and then put in the straw, and boil it.

THE LAUNDRY.

LAUNDRY HINTS.

To do washing the easiest and best, it is conceded by all that the clothes should be put to soak over night.

To preserve washtubs, do not put water inside the tub when the washing is done, but turn it bottom side up, and cover the bottom with water. It will be found that it prevents the staves spreading apart at the top.

To clean the rollers of a wringer, rub with kerosene oil.

To make a clothes line pliable, boil an hour or two before you use it Let it dry in a warm room, and do not let it kink.

As soon as the ironing is done for the day the flat irons should be taken off the stove. To leave them on without using, takes the temper out off them.

Clothes for boiling are very much nicer put in a large bag made of sheeting or muslin; there will then be no danger from iron rust.

Ironing boards (which no one should be without) may be protected from dust by taking two paper flour sacks, cutting the bottom from one and pasting on the top of the other to form the required length. Slip this over the board when putting away.

Magic Soap and How to Use.

To 5 gallons water (if hard, cleanse it) add 5 pounds common bar soap, cut up into small pieces and dissolved over a moderate fire, then add 12 ounces borax and 16 ounces sal soda; stir frequently while dissolving, and when thoroughly incorporated pour into a convenient vessel

to cool; stir frequently while cooling, and it is done. Should you wish to use good soft soap, from 10 to 15 pounds will be required, according to the thickness of the soap, with from two and a half to three and a half gallons of water; the thicker the soap the less, but more water; thinner the soap the more of it, but less water, with 12 ounces each borax and sal soda; in the case of soft soap, dissolve the borax and sal soda, first in water and then add the soap. To use, heat as much soft water as will cover the white clothing; a little more than blood warm. To each pail of water add 1 cup of the Magic soap; dissolve well, moisten the dirty streaks of your clothes, rub on a little soap, and spread them in your tub, push down under the water and spread a thick cloth over your tub to keep in the warmth as much as possible; in about five minutes catch the clothes by one edge, raise them up and down once or twice, then turn them over entirely; repeat the same operation two or three times; soak from twenty to thirty minutes, as you please; in the meantime have your boiling suds ready, by adding one-half a cup of soap to each pail of water needed; now wring your clothes moderately from the soaking water, overhaul them, rub some soap on the dirty streaks or places, if any remain; roll them up and put them to boil or simmer, stirring and turning occasionally for fifteen minutes (no longer, remember), rinse in two waters, and hang up to dry; no bleaching or washboards are needed. The above method of washing positively will not injure the clothes. Now use your boiling suds for washing your colored clothes, and save by it. Be sure your soap, borax and sal soda are thoroughly dissolved.

Lye Soft Soap.

Ashes should be from good wood, or the lye will be weak. Keep the ashes dry until a week before using; see that they are well packed down in the leach, which can be made out of a barrel. Then pour on water until the lye begins to drip slightly; leave it to soak out the strength of the ashes for a week. Then pour on water and begin to run off lye. The proper strength can be told by its floating a fresh egg. If it is not strong boil it, or turn it back through the ashes again. Then add clear grease, or "soap grease" in the proportion of 1 pound to 1 gallon of lye, boil until it is dissolved, then dip in a feather and if, on taking out, the plume part can be stripped off with the fingers, it requires more grease, which should be added until it will take no more.

If a white scum rises skim off (it is grease), or add a little more lye. Boil until it looks soapy. If the lye remains weak, on account of poor ashes, add potash until it is of sufficient strength.

Extra Hard Soap, (Cheap.)

Four bars yellow soap, shaved fine; 2 pounds sal soda, 6 ounces borax, 2 ounces liquid ammonia. Put the soap in 8 quarts of soft water to dissolve. If the water is hard, break it first. When the soap is nearly dissolved over the fire add the borax and sal soda. Stir until all is melted. Pour into a large tub or shallow pan. When partly cool add the ammonia slowly, mixing well. Let stand a day or two and then cut into cakes or bars. Do this in a warm place. No better soap can be found for all kinds of washing, and the outlay can be covered by three cents per pound. This recipe has often been sold for five dollars.

Washing Fluid, (Extra.)

One ball potash, one-half ounce salts of tartar, one-half ounce carbonate of ammonia. Dissolve in 1 gallon warm water, keep on the stove until heated, mix, keep in a jug or bottle well corked. Soak the soiled clothes over night. In the morning put 3 pails of cold water in the boiler, and add to it one and one-half bars of soap shaved fine, and 1 cupful of the washing fluid. Put in the clothes least soiled first. Let the water heat up gradually and boil one-half hour, stirring frequently. Take out into a tub of warm water, rub the soiled portions if necessary, rinse, and blue.

To Stiffen Black Wash Goods.

Use glue instead of starch for stiffening black dresses. It makes them shine like new, and leaves no white spots as starch does. Or common flour starch colored with cold coffee answers very nicely.

Starch Gloss.

Put in boiling starch, to 1 quart, 1 dessert spoonful of white sugar, and one-half teaspoonful of butter. This stiffens the articles and gives a glossy finish. Mutton tallow or very pure lard may be used in place of the butter. Starch will not polish unless there is something added to it. A small tablespoonful of kerosene stirred into a quart of starch, after removing it from the stove, is used by many, or a little dissolved gum arabic is useful to be added to a quart of boiled starch made in the

usual manner, it gives a beautiful luster to the clothes, and prevents the iron sticking.

Starch Polish.

Starch polish for shirt bosoms, collars and cuffs. One ounce spermaceti, 1 ounce white wax. Melt together and mould in thin cakes; drop into the starch a piece the size of a dollar.

Coffee Starch for Brown Linen and Black Dress Goods.

Make as usual, using carefully strained coffee instead of water. It gives the proper tint, and prevents white scales of starch upon the surface. They may also be washed in hay water. Scald hay in the water until it is the proper color.

Washing Fluid, (Good.)

Take 1 pound potash (it comes in cans), 1 ounce salts of tartar, and 1 ounce liquid ammonia. Put the salts of tartar and potash in a gallon of water on the stove, in any convenient kettle. It will dissolve very soon. Then set it off, let cool, and add the ammonia. Cork tightly in a jug. Soak the soiled clothes over night. In the morning make a strong suds of cold water, add a cup of the fluid to 10 or 12 gallons, put in clothes to nearly fill the boiler, let heat gradually, and boil ten minutes. Take out, rub lightly, rinse, blue, and hang out. Use less fluid with rain water.

To Starch, Fold and Iron Shirts.

To 3 tablespoonfuls of dry, fine starch, allow a quart of water. First wet the starch smooth in a little cold water in a tin pan, put into it a little pinch of salt and a piece of enamel, or shirt polish, the size of a bean, or a piece of clean tallow, or a piece of butter the size of a cranberry; pour over this a quart of boiling water, stirring rapidly, placing it over the fire. Cook until clear, then remove it from the fire and set the pan in another of warm water to keep the starch warm.

Turn the shirt wrong side out and dip the bosom in the hot starch as warm as the hands can bear the heat; rub the starch evenly through the linen, saturating it thoroughly; wring hard to make dry as possible. Starch the collar and wristbands the same way; then hang them out to dry. Three hours before ironing them, wet the bosoms and cuffs in cold

water, wring out, shake and fold, roll up tightly, wrap in a towel and let remain two or three hours.

The back of the shirt should be ironed first by doubling it lengthwise through the center, the wristbands may be ironed next, and both sides of the sleeves; then the collar band; now place a bosom board under the bosom and with a fresh clean napkin dampened a little, rub the bosom from the top toward the bottom, arranging and smoothing each plait neatly; then with a smooth, moderately hot flatiron, begin ironing from the top downward, pressing hard until the bosom becomes smooth, dry and glossy. Remove the bosom board and iron the front, fold both sides of the shirt toward the center of the back, fold together below the bosom and hang on the bars to air.

To Wash Lace Curtains.

Wash and starch. (Boil them in a soapy water. Do not rub. Rinse twice. Use a wringer, or squeeze them dry.) Do not iron them out. You may stretch sheets on a clean carpet, fasten down, and pin the curtains on this. Let dry. They will look like new.

To Wash Linen or Calico.

Make flour starch of soft water. Thin with cool, soft water and wash the dresses in this without soap. Rinse in thin starch water, turn wrong side out, and hang in the shade to dry.

To Wash Sateen Dresses.

Use borax water. This method will restore the gloss.

To Wash Soiled Ribbons and Ties.

Rub carefully through a solution of one-half teaspoonful of ammonia to 1 cup of water. If much soiled put through a second water with less ammonia. Lay between clean white cloths and press until dry. The effect is good.

Washing Red Table Linen.

Wash in clear, tepid water, in which a tablespoon of powdered borax has been dissolved (to half a tub of water). Use but little soap; rinse in tepid water into which has been stirred enough boiled starch to stiffen a very little. Dry in the shade. Roll up, while a little damp, for ironing.

Pongee.

Pongee requires no more care in washing than a white garment; it will bear hard rubbing if necessary, but it must not be boiled or scalded. Treat it about as you would flannel; let it get quite dry, and if you use a quite hot iron, not hot enough to singe, of course, all the creases will come out, and the silk will look like new. The ironing when wet is the reason of silk handkerchiefs becoming yellow, the hot iron turning the moisture into steam.

Woolen Pants.

When woolen pants are washed, hang without wringing; when dry, fold as they are folded when new, and wring a towel out of water and place over the pants and iron with a hot iron. When the towel is dry, the pants will be smooth.

Flannels.

Flannels may be washed either in warm or cold water. Soap may be used on them as on other clothes. Rinse in water, the same temperature as the wash water. Put through the wringer and hang up. It is better to take them from the line before they are quite dry, and roll up for ironing.

Chamois Skin.

Put a teaspoon of soda in warm water and wash with soap like any other garment.

To Wash Fancy Hose.

It is an excellent plan to wash all such hose before wearing, in a weak solution of salt and water, with about a teaspoonful of sugar of lead. Rinse thoroughly afterward. Run through a wringer twice, the last time folded in a towel, to remove all the moisture, then turn wrong side out to dry. This will prevent the color from running on the right side. Dry immediately before a fire, as long, cold drying is sure to make the colors run. Pin them up to dry. Do not lay them over anything. To wash, prepare a clean suds of soap and warm water. Wash, rinse in clear water, and if the articles are bright colored, throw in a little salt to prevent the colors running. Wring out and dry as above directed.

Black Hose.

Black hose should be washed as above, wringing in the same way, then rolled in a cloth and kept from the air while drying.

Bordered Towels.

Bordered towels should be treated the same as fancy hose, to set the color the first time, and then washed like red table linen.

To Wash White Thread Lace.

To wash white lace, cover a bottle with linen, stitched smoothly to fit the shape. Wind the lace about it, basting both edges to the linen. Wash on the bottle, soaping and rinsing well, then boil in soft water. Dry in the sun. Clip the basting threads and do not iron. If carefully done, it will look like new lace.

To Wash Silk Knit Underwear.

Wash by hand in cool suds of fine castile or toilet soap, rub very little; press dry in a cloth. Rinse twice; once in clear cold water, again in water tinctured with cream of tartar, or vinegar or alum. Dry quickly, first stretching in shape. Do not iron, press under a heavy book. If the article is black, add a little ammonia, instead of acid to the rinsing water.

Washing Blankets.

Put the blanket in hot soapsuds with a little borax in the water. Rub lightly. Too much rubbing and wringing hardens and shrinks the flannel. Rinse in clear water the same temperature as the suds. Run through a wringer, and hang up to dry.

To Clean Silks or Ribbons.

Half a pint of gin, half a pound of honey, half a pound of soft soap, one-eighth of a pint of water.

Mix the above ingredients together; then lay each breadth of silk upon a clean kitchen table or dresser, and scrub it well on the soiled side with the mixture. Have ready three vessels of cold water; take each piece of silk at two corners, and dip it up and down in each vessel, but do not wring it; and take care that each breadth has one vessel of quite clean water for the last dip. Hang it up dripping for a minute or two, then dab in a cloth, and iron it quickly with a very hot iron.

Where the lace or silk is very much soiled, it is best to pass them through a warm liquor of bullock's gall and water; rinse in cold water; then take a small piece of glue, pour boiling water on it, and pass the veil through it; clap it, and frame to dry. Instead of framing, it may be fastened with drawing pins closely fixed upon a very clean paste, or drawing board.

To Renew Old Crape.

Place a little water in a teakettle, and let it boil until there is plenty of steam from the spout; then, holding the crape in both hands, pass it to and fro several times through the steam, and it will be clean and look nearly equal to new.

To Clean Kid Gloves.

Make a thick mucilage by boiling a handful of flaxseed; add a little dissolved toilet soap; then, when the mixture cools, put the gloves on the hands and rub them with a piece of white flannel wet with the mixture. Do not wet the gloves through. Or take a fine, clean, soft cloth, dip it into a little sweet milk, then rub it on a cake of soap, and rub the gloves with it; they will look like new.

Another good way to clean any color of kid gloves is to pour a little benzine into a basin and wash the gloves in it, rubbing and squeezing them until clean. If much soiled, they must be washed through clean benzine, and rinsed in a fresh supply. Hang up in the air to dry.

To Raise the Pile on Velvet.

To raise the pile on velvet, put on a table two pieces of wood; place between them, bottom side up, three very hot flatirons, and over them lay a wet cloth; hold the velvet over the cloth, with the wrong side down; when thoroughly steamed, brush the pile with a light whisp, and the velvet will look as good as new. Or rinse goods in gasoline, and they will look like new.

Cleaning White Fur.

Take a clean piece of flannel, and with some heated bran rub the fur well, when it will be quite renewed. The bran should be heated in a moderate oven, for a hot oven will scorch and brown the fir. Oatmeal with no husks is preferable to bran. Dried flour will also answer.

Lace Mitts.

If you want to color white lace mitts cream, wash the mitts with toilet soap, put them into a cup of cold coffee and let them stay about half a day. Do not iron them, but put them on your hands and wear till they are dry.

Yellowed Linen.

Yellowed linen that has been laid away can be bleached by letting it soak in buttermilk two or three days.

To Keep White Clothing.

To keep white clothing from turning yellow through the winter, wash all the starch out in the fall, rinse in bluing water and put away unironed.

To Prevent Muslin Turning Yellow.

There are some kinds of cotton cloth that invariably turn yellow after the first washing. If there is any fear of this, soak the garments two days before washing, in clear water.

To Remove Mildew.

Wet the spot, soap well, and cover thickly with finely pulverized chalk or whiting. Second, soak in sour milk, rinse, and lay in the sun. Third, dip in a solution of 1 part of chloride of lime to 12 parts of soft water, strained; lay in the sun. Repeat if necessary. So soon as white, rinse thoroughly.

To Remove Iron Rust.

Lemon juice and salt mixed together may be spread upon the spots and the article laid in the sun. Repeat the operation if necessary. Starch may be spread upon the article instead of salt. A more convenient way is to have salts of lemon in a bottle dissolved in water enough to cover, and moisten the rusty spots with this. This will not rot the goods. When dry, wash out in clear water.

WEIGHTS AND MEASURES.

The following table of weights and measures will be useful, and they have the merit of being correct.

Butter the size of an egg = 2 ounces.
Butter the size of a walnut = 1 ounce.
One solid pint of chopped meat = 1 pound.
Eight or ten eggs = 1 pound.
One coffee cupful of butter, pressed down = one-half pound.
Four teaspoonfuls = 1 tablespoonful liquid.
One tablespoonful of soft butter, well rounded = 1 ounce.
Four tablespoonfuls or half a gill = 1 wineglass.
Two wineglasses or half a cup = 1 gill.
Two gills = 1 coffee cupful.
Two coffee cupfuls = 1 pint.
Two pints = 1 quart.
Four quarts = 1 gallon.
Two tablespoonfuls liquid = 1 ounce.
One tablespoonful of salt = 1 ounce.
Sixteen ounces = 1 pound, or a pint of liquid.
One rounded tablespoon of flour = one-half ounce.
Three cups of corn meal = 1 pound.
One and one-half pints of corn meal = 1 pound.
Four coffee cupfuls of sifted flour = 1 pound.
One quart of unsifted flour = 1 pound.
One pint of granulated sugar = 1 pound.
Two coffee cupfuls of powdered sugar = 1 pound.
One pint of brown sugar = thirteen ounces.
Two and a half cups of powdered sugar 1 pound.

TIME TABLE FOR COOKS.

Asparagus, boiled, fifteen to thirty minutes.
Beans, (pod) boiled, one hour.
Beans with green corn, boiled, forty-five minutes.
Beef, roasted, twenty-five minutes.
Beefsteak, broiled, fifteen minutes.
Beefsteak, fried, fifteen minutes.
Beef salted, boiled, thirty-five minutes.
Bass fresh, broiled, twenty minutes.
Beets young, boiled, two hours.
Beets old, boiled, four hours and a half.
Bread, corn, baked, forty-five minutes.
Bread, wheat, baked, one hour.
Cabbage boiled, one hour.
Cauliflower boiled, one to two hours.
Cake sponge, baked, forty-five minutes.
Carrot orange, boiled, one hour.
Cheese old, raw.
Chicken, fricasseed, one hour.
Codfish dry and whole, boiled, fifteen minutes.
Custard (one quart), baked, thirty minutes.
Duck, tame, roasted, one hour and a half.
Duck, wild, roasted, one hour.
Dumpling apple, boiled, one hour.
Eggs hard, boiled, ten minutes.
Eggs soft, boiled, three minutes.
Eggs fried, five minutes.
Fowls domestic, roasted or boiled, one hour.

Gelatine, boiled.
Goose wild, roasted, twenty minutes.
Lamb, boiled, twenty minutes.
Meat and vegetables, hashed, thirty minutes.
Mutton, roasted, twenty-five minutes.
Mutton, broiled, twenty minutes.
Onions, boiled, one to two hours.
Oysters, roasted.
Oysters, stewed, five minutes.
Parsnips, boiled, one hour.
Pigs feet, soused.
Pork, roast, thirty minutes.
Pork, boiled, twenty-five minutes.
Pork, broiled, twenty minutes.
Potatoes, boiled, thirty minutes.
Potatoes, baked, forty-five minutes.
Potatoes, roasted, forty-five minutes.
Rice, boiled, twenty minutes.
Salmon fresh, boiled, eight minutes.
Sausage, fried, twenty-five minutes.
Sausage, broiled, twenty minutes.
Soup, vegetable, boiled, one hour.
Soup, chicken, boiled, two hours.
Soup, oyster or mutton, boiled, three hours and a half.
Spinach, boiled, one to two hours.
Tapioca, boiled, one hour and a half.
Tomatoes, fresh, one hour.
Tomatoes, canned, thirty minutes.
Trout, salmon, fresh, boiled or fried, thirty minutes.
Turkey, boiled or roasted, twenty minutes.
Turnips, boiled, forty-five minutes.
Veal, broiled, twenty minutes.
Venison steak, broiled, twenty minutes.

The time given is the general average; the time will vary slightly with the quantity of the article.

WHEN FOOD IS IN SEASON.

Apples are in season all the year; cheapest from August until spring.

Artichokes (Jerusalem) are ready for use in September.

Asparagus from the first of May until middle of June.

Bass, of which there are a dozen varieties, at all times of the year.

Beans, string, June to November; Lima, from July throughout the year.

Beef is good at all seasons of the year.

Beets from June through the year.

Blackberries from July to September.

Blue fish, a popular fish on the sea coast, from June to September.

Brant, a choice wild fowl, April and May, and September and October.

Bream, a fish sometimes known as dace, in the winter months.

Broccoli, a kind of cabbage, from September to November.

Buckwheat cakes in cold weather.

Butternuts ripen in September.

Cabbage, May and June, and lasts through the winter.

Carrots from the South, in May, and last until November.

Cauliflower from June until spring.

Celery from August to April, but it is better after being touched by frost.

Checkerberry in winter and spring.

Cheese all the year round.

Cherries from the South in May, and continue till August.

Chestnuts after the first severe frost.

Chocolate is best in cold weather on account of its richness.

Chub, a fresh water fish, in fall and winter.

Clams from May until September.

Conger eels from November to April.

Corn, green, from June to September.

Crabs from June to January, but are more wholesome in the cold months.

Cranberries from September to April.

Cucumbers in the South, April; in Middle States. June to November.

Currants, green, June to July; ripe, July to August.

Damsons, a small black plum, July to December.

Doves, the turtle, one of the best game birds, in August and September.

Ducks, domestic, are best in June and July. Wild in spring and fall.

Eels from April till November.

Eggs are always in season, but are cheap in spring, and high in winter.

Elderberries, August and September.

Fish, as a rule, are in the best condition just before spawning.

Geese, wild, from October to December; tame, at four months old.

Gooseberries from June to September.

Grapes from September till winter.

Guinea fowl, best in winter when they take the place of partridges.

Haddock from November till December, and June and July.

Halibut in season all the year.

Herring from February to May.

Herbs for seasoning should be gathered just as they begin to flower.

Horseradish is always in season.

Lamb in March, but from June to August is best as well as cheapest.

Lemons arrive fresh from the West Indies in winter.

Lobsters are plentiful in market, except in winter months.

Mackerel from May through the summer.

Mushrooms are most plentiful in August and September.

Muskmelons from July to the middle of September.

Mutton is in season all the year, but is not so good in the fall, the meat being drier and strong flavored.

Onions, new, large, from the Bermudas about May 1st, and from the South in June, and those of home raising in the Middle States the middle of July.

Oranges from Florida and West Indies are in market from October until April; those from the Mediterranean from January until May. The Florida oranges are best and largest.

Oysters are in season from September to May; May, June and July being the spawning months.

Partridges, pheasants or ruffed grouse, are in season in most markets from September to January, but are best in October and November.

Pawpaws are ripe about the middle of September.

Peas, green, reach markets from Bermudas about May 1st; from the South May 15; home grown in the Middle States about June 15.

Peaches come from the Bermudas May 1; from the South July 1; and are plenty in market from August to November.

Pears which are best for eating, are in season from August to October.

Pickerel is best from September to March.

Pigeons, wild, are plentiful in September and October.

Pork should never be eaten in warm weather.

Potatoes, new, arrive from the Bermudas about April; from the South June to July, and are plentiful in July and August.

Potatoes, sweet, are in season from August to December, after which they lose their flavor.

Prairie chickens in season from August to October.

Prunes arrive fresh from December to May.

Pumpkins are in season from September to January.

Quail (often called partridge in the South) from November and December.

Quinces are in season from October to December.

Rabbits are in best condition in November, but are in season from September till January, and in the North later, until the breeding season begins.

Radishes are in season from April till cold weather.

Rail, an excellent little game bird, is best in September and October.

Raspberries are in market from the middle of June till September.

Reed birds are best in September and October.

Rhubarb from April to September.

Salmon from March till September.

Shad appear in market from February 20 to June.

Smelts are abundant from October to April.

Snipe are in market from March 20 to April 20, and again in October.

Spinach is the earliest vegetable used for greens, and is continued through the season by providing a succession of crops.

Squash, summer, from June to August; winter, from August through the winter.

Strawberries from the South appear as early as April 1, but are not plentiful until June, and the season is over in July.

Sturgeon from April to September.

Suckers from October to April.

Tomatoes are not plentiful in Northern markets before June.

Trout, brook, are in season from March till August; lake trout from October to March. Mackinaw trout in winter months.

Turkeys are best in fall and winter, though in market at all seasons.

Turnips, new, are in market about June 1, and last through the year.

Turtles are in market from May to winter.

Veal is in season except in hot weather, when it keeps badly.

Venison from the buck is best from August to November, from the doe, from November to January.

Watermelons are in season from July to October.

Woodcock is in season from July to November, but is best in October.

MISCELLANEOUS.

To Purify Cisterns.

To purify cisterns where the water has an unpleasant odor, suspend in the water a muslin cloth containing one or more pounds of charcoal.

To Purify Drains.

Dissolve 2 pounds of copperas in a pail of water; should be washed down all drains, sinks, vaults, etc. All pipes leading from the kitchen should have boiling lye turned down them once a week at least, in sufficient quantities to eat away the accumulation of grease that coats the interior of the pipe. A few drops of carbolic acid should be poured down the pipes leading from stationary washstands. What little odor that escapes into the room is very beneficial to any one afflicted with throat trouble. Any decomposing substance may be rendered odorless by a layer of powdered charcoal, quicklime or common road dust, which is in itself a good disinfectant.

To Prevent Moths.

Take furs and other winter clothing, before the insidious miller claims them for its home; hang out doors in the wind, brush well with a whisk broom, and envelop in brown paper sacks. Wrap the more valuable articles in newspapers before putting in the sacks, printers' ink being one of the best preservatives against the depredations of moths. Turn over the edges of the sack and paste carefully down with a little flour paste (raw flour and cold water stirred smoothly together will answer), making sure that there are no openings in the sack where the moth miller can creep in. This is absolutely safe if done early in the season. Blankets, shawls, cloaks, etc., can be wrapped in large

papers. Label every article as it is fastened, and keep a little memorandum book of where each package is put, that when one especial article is needed it can be found at once. Camphor gum is apt to turn furs a light color. A cedar box is very nice to put these packages in, but in its absence a whisky or alcohol barrel is equally good. A little bergamot or some other perfume will do away with the odor.

Rats and Mice.

Peppermint sprigs laid around shelves and other places where mice frequent, will drive them away. Chloride of lime sprinkled around wherever rats or mice frequent, will drive them away. Keep it in a bottle corked.

Ants and Roaches.

Scatter powdered borax in their haunts, and they will disappear. To free canary birds from mites, wash every part of the cage and perches and the hook, and paint behind the hook with a strong solution of borax water. Second, ants may be driven away as follows: Mix 1 teaspoonful of tartar emetic with 1 teaspoonful of sugar. Put in a saucer and set where the ants are troublesome. One day will drive them away. Put in different places where they come. Fleas may be driven away by scattering about the localities troubled, either lime or cayenne pepper.

To Destroy Bed Bugs.

Varnish is death to the most persistent bug. It is cheap—ten cents' worth will do for one bedstead—is easily used, is safe, and improves the looks of the furniture to which it is applied. The application must, however, be thorough, the slats, sides, and every crack and corner receiving attention.

To Clean Knives.

Apply the bath brick or finely-shaved common brick with the freshly cut half of an Irish potato. The juice of the potato will assist in polishing the steel. Use charcoal powder for polishing. This will not wear out the blades.

To Clean Stove Pipe.

A piece of zinc put on the live coals in the stove will clean out the stovepipe.

To Keep Refrigerators Pure.

Wash out the closets once a week with sal soda and cold water.

To Remove Rust from Knives.

Cover the knives with sweet oil, well rubbed on, and after two days take a lump of fresh lime and rub till all the rust disappears. It forms a sort of soap with the oil, which carries off all the rust.

To Prevent Stoves Rusting.

Before putting away for the summer, mix the blacking with a little oil (sperm or kerosene) instead of water. This will prevent the summer rust.

Stovepipes should be rubbed with kerosene before putting away in the spring. This prevents rust.

To Restore Blackened Silver Plate.

When, from long neglect, plated ware becomes so blackened and stained that it cannot be restored by plate powder, take the following mixture: One part of sal ammoniac with 16 parts of vinegar. Rub the stains gently with this and they will disappear. Then wash well in soap and water if necessary, polish afterward with sweet oil and magnesia or whiting. Kerosene will sometimes clean blackened silver almost instantly.

To Keep a Copper Tea-kettle Bright.

Wash occasionally with a solution of salt and buttermilk. Rinse with clear water.

Stained Brass.

Whiting, wet with aqua ammonia, will cleanse brass from stains, and is excellent for polishing faucets and door knobs of brass or silver. "Sapolio" is still better.

To Remove Paint.

To remove paint and putty stains from window glass, dip a wet cloth in baking soda and rub the paste thus made, thinly over the glass. Let remain fifteen minutes, and wash in warm, soft water, without soap. This will bring all the stains with it. Rub dry and polish. Or, wash the window glass with hot, sharp vinegar; this will remove mortar and paint.

To Clean Gold Chains.

Put the chain in a small glass bottle with warm water, some pulverized chalk and a little grated castile soap. Cork the bottle and shake vigorously. Rinse in clear cold water, wipe on a towel, and the polish will be surprising.

Cleaning Silver.

One-half ounce prepared chalk, 2 ounces alcohol, 2 ounces aqua ammonia. Apply with cotton flannel, and rub with chamois skin. Wash silver in very hot, clear water, and wipe dry with a soft towel, and you will have no need for silver soap, or any other preparation.

To Prepare Wooden Pails for Use.

Give the inside of a new wooden pail three coats of copal varnish before using, and it will not water-soak, nor give a disagreeable flavor to water kept in it.

To Remove Taste from New Wooden Vessels.

Scald with boiling water; dissolve some pearlash or sal soda in lukewarm water; wash well with the solution. Scald again before using.

To Preserve Gilt Frames.

Cover them when new with a coat of white varnish. All specks can then be washed off with water without injury. This is an invaluable idea.

To Harden the Soles of Boots and Shoes.

Apply a coat of gum copal varnish; let dry, and give two more. This will double the wearing power of the sole leather. Give an occasional coat as it seems to wear. For heavy boots, two or three coats of gas tar will render them almost impervious to damp, besides toughening and hardening the leather.

To Clean Lamp-Burners.

When they become clogged and refuse to work, and the lamps are sure to smoke, put them over the fire in an old pan, cover with water to which a teaspoonful of soda has been added, and boil; the burners will be found as good as new.

To keep burners bright, polish with kerosene every few mornings, and rub dry with a woolen cloth.

To Clean Ivory Ornaments.

When ivory ornaments become yellow or dusky, wash them well in soap and water with a small brush, to clean the carvings, and then place them, while wet, in the sunshine. Wet them with soapy water for two or three days, several times a day, still keeping them in the sunshine, then wash them again, and they will be perfectly white.

To Clean Lamp Chimneys.

Wipe off carefully any smoke or dust and polish with a soft cloth; soapsuds dulls the glass; if any moisture is required, breathe down the chimney or hold over a steaming kettle, then polish. A soft sponge fastened to a long flexible whalebone will be found better for cleaning the inside of chimneys than any brush that can be bought.

To Temper Lamp Chimneys and Glassware.

Immerse the article in a pot filled with cold water, to which some common salt has been added. Boil the water well, then cool slowly. Glass treated in this way, will resist any sudden change of temperature.

Lamp Wicks.

Lamp wicks may be made to fit, if not too large, by drawing out one thread near the selvedge. If this is done with a new wick, there will be no trouble.

Lamps.

Lamps themselves should be frequently emptied and the bowls washed out with soapsuds; a few drops of ammonia added to the suds will help to remove the oily sediment. Dry thoroughly using the whalebone swab. If any water is left in the bowl the oil will sputter when first lighted. A well-filled lamp burns less oil than one half-trimmed.

Lamps to Trim.

Do not cut the wick, turn it just above the tube, take a match and shave off the charred end, thus insuring an even flame. Then turn the wick down below the edge of the tube that it may not draw up oil to soil the outside of the lamp. Do not fill too full; kerosene kept in a warm room expands considerably and the result will be oily lamps, disagreeable to handle.

To Clean Mica.

To clean mica in a stove that has become blackened with smoke, is to take it out, and thoroughly wash it with vinegar. If the black does not come off at once, let it soak a little.

To Clean a Library.

To clean a library provided with inclosed stationary cases, the books should be taken out after the first washing of the floor, carefully freed from dust by striking two volumes together in the hand—never dust books in any other way—and return to the cases. If the cases are open, dust the books and remove to another apartment before the carpet is disturbed.

To Wash Matting.

To wash matting, wipe off with a cloth wrung from salt and water. This prevents turning yellow.

Discolored Spots on Carpet.

Discolored spots on carpet can be frequently restored by rubbing with a sponge dipped in ammonia diluted with water; clothing the same. Ox gall is useful for same purpose.

Soot on Carpets.

Soot on carpets, falling from an open chimney, may be swept up without the slightest trouble by sprinkling it lavishly with salt at first, and then sweeping.

Stair Carpet Pads.

Stair carpet pads should be made by folding waste cotton or pieces of old quilts in newspapers; have them a little shorter than the carpet is wide. Put them over the edge just where the foot naturally strikes the front of the stair. It will preserve the carpet, and deaden the sound of footsteps. Old pieces of carpeting, doubled, are very good for this purpose. If the stair carpet is a little longer than the stairs, it can be moved up or down at different times so as to last longer.

Oiled and Varnished Woods.

Oiled and varnished woods should be simply wiped with a flannel cloth wrung out of warm, soft water.

Grained Wood Work.

Grained wood work should be washed with cold tea.

Painted Wood Work.

Painted woodwork may be washed with a few drops of ammonia in the water used. Put 1 teaspoonful of ammonia in a quart of warm soapsuds, dip in a flannel cloth; apply rather lightly but rapidly; dust and specks will all disappear. Or, dip a flannel cloth in warm soapsuds and then in whiting; applied to paint, this will instantly remove grease and soil of every description; wipe off with clear water. Delicate paints will not be injured, but look like new.

To Wash Windows.

To wash windows, take a little spirits of ammonia on a sponge, rub over the glass touching every part of the pane, then rub briskly.

To Oil a Floor.

Get common boiled linseed oil; heat boiling hot, and while hot go over the floor, using an old paint brush and keeping the oil hot all the time. Even if the floor is very rough and inclined to sliver, this will make a great improvement. Have the floor very clean before using. Two coats of oil may be needed if the floor is very bad; 1 tablespoonful of yellow ochre to 1 quart of oil makes it light. The same of burnt umber will color it dark.

To Remove Iron Stains from Marble.

Take an equal quantity of fresh spirits of vitriol and lemon juice. Mix in a bottle, shake well, wet the spots, and in a few minutes rub with a soft linen cloth until they disappear.

To Wash Oil Cloth.

Take milk and water. Never use soapsuds, as this dulls the colors. Rub over with a mixture of one-half beeswax, melted, and while warm stirred into a saucer of turpentine. Apply with a dry flannel cloth, and polish with a dry flannel. Or wash as above, and oil with sweet oil or butter. Polish.

To Destroy Ant Beds in Lawns.

Stir up and pour on boiling water.

To Mend China.

Take a very thick solution of gum arabic and water, and stir into it plaster of Paris until the mixture becomes a viscous paste. Apply it with a brush to the fractured edges and stick them together. In three days the article cannot be broken in the same place. The whiteness of this cement renders it doubly valuable.

Mucilage, (Home-made).

Boil the gum that exudes from cherry trees in soft water until it is the proper consistence. This is preferable to that for sale.

Liquid Glue.

Three quarts soft water, one and one-half pounds white glue. Heat by steam as above. Then add 8 ounces of shellac mixed with 4 ounces dry white lead. Lastly, 1 ounce liquid ammonia. Bottle while warm. This will make one hundred and eighty bottles (one-half ounce). Can be sold at a nice profit. China, etc., can be mended.

Umbrellas, to Preserve.

Put umbrellas in the rack to dry with the handles down, that water may not run down and rust the wires.

To Kill Moss, Weeds and Earth Worms in Lawns.

Pulverized fresh lime; mix half and half with fresh pulverized earth or leached ashes, and sprinkle over the lawn. This is certain for the moss and earthworms. A sprinkling of brine will kill grass; and salt sprinkled on grass springing up in the crevices of stone or brick walks will destroy it.

To Blacken Grates.

Asphaltum, two and a half pounds, melt and add boiled oil, 1 pound, spirits of turpentine, 3 quarts. Mix. Apply when cold with a rag or brush. Very inflammable, Be cautious.

Very Superior Furniture Polish.

Dissolve 1 ounce gum arabic in water. Add 1 ounce gum tragacanth, 1 ounce benzoin, one-fourth ounce wintergreen oil, 1 quart alcohol, 1 pint raw oil (linseed). Let stand about twenty-four hours. Always shake before using. If desired thinner, use alcohol. Rub on with a soft cloth, and wipe off immediately with a dry one. This is very important.

Indelible Ink.

Dissolve 2 drachms nitrate of silver, one-half ounce gum arabic in a gill of rain water. Add aqua ammonia, a few drops at a time, until you get the color the right shade. After marking, dry the goods near the fire, or in the sun. Don't mark new cloth before the dressing is washed out, but starch and iron the garment, then mark, and all creation will not be likely to wash it out. Keep it dark.

Marking Ink.

Dissolve asphaltum in oil of naphtha, and it will answer for marking parcels, drying quickly and not spreading.

To Stop Burning Chimney.

Shut all the windows and doors, to prevent a current of air, and throw a handful or more of salt in the fire.

Patching Carpets.

Take pieces of cloth and paste over the holes with a paste made of gum tragacanth and water.

To Make Carpets Bright.

Sprinkle them with tea leaves, sweep thoroughly, but lightly. Rub all spots with a clean dry cloth. Grease spots may be drawn out by covering with a piece of coarse brown paper, and then passing over them a warm flat-iron. The paper if soft, will absorb the grease.

Smoked Ceilings.

Smoked ceilings that have been blackened by a kerosene lamp may be washed off with soda water.

Broken Places in Walls.

Broken places in walls may be filled with a mixture of white sand and plaster of Paris made into a paste with a little water. Cover over with a bit of paper to match that on the wall.

To Keep Lemons.

Cover with cold water, changing it every week. This makes them ripe and juicy.

To Keep Flies off Gilt Frames.

Boil 3 or 4 onions in a pint of water and apply with a soft brush.

Icy Windows.

Windows may be kept free from ice, and polished by rubbing the glass with a sponge dipped in alcohol.

Coal Ashes.

Coal ashes make excellent garden walks. They become very hard by use, and no weeds or grass will grow through them.

To Cleanse a Sponge.

By rubbing a fresh lemon thoroughly into a soured sponge and rinsing it several times in lukewarm water, it will become as sweet as when new.

To Remove Grease Spots from Carpets.

Cover spots with flour and then pin a thick paper over; repeat the process several times, each time brushing off the old flour into a dust-pan and putting on fresh.

Make Your own Court Plaster.

Tack a piece of silk on a small frame. Dissolve some isinglass in water. When well incorporated, apply with a brush to the silk, let it dry, repeat it, and when dry, cover it with a strong tincture of balsam of Peru.

Clean brass kettles before using with salt and vinegar, to avoid being poisoned by the verdigris.

A few drops of oil of lavender here and there through a book-case will save a library from mold.

To cleanse articles made of white zephyr, rub in flour and magnesia, changing often. Shake off the flour, and hang the article in the sun.

Spots in calico or cloth produced by an acid may be restored by touching the spots with spirits of hartshorn. Spots produced by an alkali may be removed by moistening them with vinegar or tartaric acid.

Apples—Keep in a dry place, as cool as possible without freezing.

Brooms—Hang in the cellar way to keep soft and pliant.

Cranberries—Keep under water in cellar, change water monthly.

Flour—Keep cool, dry, and securely covered.

Herbs—Gather when beginning to blossom, keep in paper sacks.

Ink stains—Wet with spirits turpentine, after three hours rub well.

Keep an account of all supplies, with cost and date when purchased.

Nutmegs—Prick with a pin, and if good, oil will run out.

Orange and lemon peel—Dry, pound, and keep in corked bottles.

Parsnips—Keep in ground until spring.

Quicksilver and white of an egg destroy bedbugs.

Tea—Equal parts of Japan and green are as good as English breakfast tea.

Xantippe was a scold. Don't imitate her.

Youth is best preserved by a cheerful temper.

Zinc-lined sinks are better than wooden ones.

And regulate the clock by your husband's watch, and in all apportionments of time remember the Giver.

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